



Oxford University Science Park, Begbroke

Hospitality Brochure

Spring 2026





Welcome

Oxford University Science Park, Begbroke partners with Thomas Franks, a family-owned catering business based in Oxfordshire, to provide catering services across the site, including our Restaurant and Coffee Shop.

We're delighted to share this refreshed hospitality offering with you. Everything featured is prepared and delivered fresh from our kitchen by our talented team led by chef Sarah.

Thomas Franks and Begbroke are proud to support local suppliers and use seasonal and sustainable produce. You'll find variety and best of the season in our menus alongside quality ingredients chosen for their taste and ethical credentials.

We can also craft bespoke offerings, including for small- to large-scale events and catering for allergies and dietary requirements. Sarah and her team are backed by 20 years of hospitality experience from Thomas Franks so please do contact us to discuss your catering needs, whatever the occasion.

We're also pleased to offer a 10% discount for Begbroke tenants.

We look forward to helping you!

Making a booking

All bookings should be made via email to enquiries@begbroke.ox.ac.uk.

Drinks and meeting room refreshments require two working days' notice. All food requires three working days' notice. Bespoke, non-menu requests require one working week's notice.

All prices are per person unless otherwise stated.

All prices are subject to VAT.

Cancellations

Please note that all cancellations require three days' notice or cancellation charges apply.

Dietary requirements

Where possible, we will accommodate any dietary requirement. Please ask for further information.

Special requests

For any special requests, please contact enquiries@begbroke.ox.ac.uk.



Fruit and vegetables Worcester Produce

Worcester Produce grows, harvests and sources fresh fruit and vegetables. With a focus on produce from their own and adjoining farms in the Vale of Evesham.

Thomas Franks
Based in Hook Norton and have been for over 20 years.

British dairy
Bentley
Based in Bicester, Bentley Foodservice is a family-owned dairy supplier, providing traceable, fresh and quality products.

Something bespoke

Thomas Franks has the flexibility as an independent to work with artisan suppliers for bespoke requests.

Our regional suppliers

We are proud to partner with local suppliers and businesses to stock our kitchen and we work hard to build trusted relationships that ensure the best quality, high-welfare ingredients.

Our suppliers work to support Thomas Franks' aim of being a sustainable kitchen. This ranges from sourcing local produce to reduce food miles, to supporting global producers that pay fair prices and return a share of their profits.



British meat
Aldens
A seventh-generation family business established in 1793. Aldens has become the City's most respected butcher due to its commitment to quality and flavour.

Grocery
Savona
From our spices, to crisps, Savona Foodservice provides our grocery staples. An independent business based in Oxford, Thomas Franks has partnered with them for over 20 years.

Wine and drinks
Majestic
Majestic operates nationally but we partner with the Summertown and Oxford branches which means a quick and tailored service with a reduction in delivery miles.



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Beverages and snacks

Tea	£2.35
minimum order of 6	
Coffee	£2.35
minimum order of 6	
750ml still or sparkling water	£3.10
330ml still or sparkling water	£1.95
Orange or apple juice	£1.40
minimum order of 5	
330ml canned soft drinks	£2.00
Homemade biscuits 2 per portion	£1.60
Packaged biscuits	£1.20
Homemade traybake selection	£2.65
Cake of the day	£2.95

For barista-crafted coffees, iced coffees and speciality teas, visit the Coffee Shop located in the CIE. Open Monday to Friday, 8am–4pm.



Coffee that does good

Our coffee comes from Mozzo. From crafting exceptional speciality espressos to empowering coffee-grower communities, there's a lot going on in our little coffee beans.



Breakfast specials

Begin your day with a welcoming and refreshing selection of freshly baked pastries and seasonal fruits.

Mini Danish 2 per portion	£2.80
Croissant	£2.70
Pain au chocolat	£2.80
Additional butter and jam	65p
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Fresh fruit platter minimum order of 6	£2.45
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Yoghurt pot with granola and fruit compote	£2.50



Baked with care

Our breads, pastries and cakes are baked daily here at Begbroke. We use Wildfarmed regenerative flour, which is produced without pesticides and improves biodiversity on the farms growing the wheat.



Breakfast rolls

Our breakfast rolls are freshly prepared and feature quality ingredients, including butcher's meat from Aldens of Oxford, just seven miles down the road.

- Crispy bacon £3.95
- Cumberland sausage £3.95
- Fried egg and mushroom £3.95

all served in a flour bap with traditional sauces
minimum order of 5

Gluten-free options available on request



Meet the supplier

Our British meat comes from **Aldens in Oxford**, a seventh-generation master butcher committed to quality and the best animal welfare.



Full English breakfast

Start your day with a hearty traditional breakfast, created with quality ingredients.

One of each item below, per person £9.20

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|---|---|
| Grilled back bacon | Hash brown v/ve |
| Prime pork sausage | Black pudding |
| Tomato v/ve | Baked beans v/ve |
| Flat mushroom v/ve | Scrambled eggs v |

Tea, coffee and infusions £2.35

Orange juice £1.40

Apple juice £1.40



A cracking idea

The eggs we use in our dishes are all free-range from British farms, helping to ensure better animal welfare and a quality taste.



Sandwiches

Sandwiches are hand prepared in our kitchen here at Begbroke. We can create a wide range with quality fillings, from comforting classics to modern twists.

Sandwich selection is one round, per person
minimum order of 6

Sandwich platter 1 £6.95
Selection of meat and vegetarian sandwiches

Sandwich platter 2 £8.50
Selection of meat and vegetarian sandwiches, crisps and a piece of fresh fruit

Sandwich platter 3 £11.25
Selection of meat and vegetarian sandwiches, homemade pork, cheese and pickle sausage roll, nachos and dips, a piece of fresh fruit and a choice of traybake slices



Finger buffet

Perfect for any occasion, we also offer freshly prepared savoury bite-sized treats.

Two per portion

£2.95

Homemade pork, cheese and pickle sausage roll

Mini mushroom and feta quiche

Marinated chicken tikka skewers

Mini vegetable samosa

Onion bhaji

Vegetable spring roll

Crudities with houmous

Thai chicken bites

Smoked salmon, beetroot and cream cheese blinis

Mini vegetable quiches

Mozzarella, tomato and pesto bruschetta

Scotch egg 1 per portion

£3.50



Working lunch

For something a little different to sandwiches, we offer a wide range of lunches created with the best seasonal ingredients.

Minimum order of 6

Seasonal salad bowl £4.85

Homemade soup of the day served with homemade crusty bread £4.50

Homemade quiche, baby new potatoes and a choice of two seasonal salads £9.50

Jacket potato with hot or cold fillings and two seasonal salads £12.50

Sharing boards £17.95

Please ask for the latest choice of fillings



Best in season

We pride ourselves on using the best ingredients in season across our menus. This brings great taste and variety alongside using surplus produce to help reduce waste.



Cold fork buffet

Our cold fork buffet offers refreshing and savoury flavours that are perfect as a side to our working lunch or can be served as a main.

Minimum order of 6

£27

Selection of English and continental meats

Red onion and goat's cheese tartlet

Homemade pork, cheese and pickle sausage rolls

Rainbow slaw

Potato salad (diced onion and egg with dill)

Mixed leaf and herb salad

Bread selection

Fresh fruit salad



Hot fork buffet

prices on request

Our team can craft a bespoke range of hot dishes, freshly prepared in our kitchen. Please reach out to discuss your ideas or take some inspiration from the sample dishes below.

Traditional chef's lasagne

Slowly cooked lean minced beef with fresh garden herbs, layered between lasagne sheets and topped with mature cheddar

Sweet potato, spinach and chickpea tagine

(v/ve/gf)

Diced sweet potato cooked in our chef's special spice mix, garnished with spinach and chickpeas

Chicken curry

Diced chicken marinated in yoghurt and Asian spices, cooked in a mild tomato and onion sauce, served with mini naan breads

Beef bourguignon

Prime beef cooked in red wine and thyme, garnished with button onions and mushrooms



Global flavours, local cooking

Thomas Franks operates across 15 countries with hundreds of culinary teams. This allows us to tap into resources and supply chains to bring unrivalled support and inspiration to our menus and service.



Something sweet

Perfect for a sweet finish to lunch or a welcome afternoon pick-me-up.

Homemade traybake selection £2.65

Brownie

Traditional flapjack

Tiffin

Muffins £2.50

Chocolate chip

Blueberry

Oat and raisin

Apricot and white chocolate

Cake of the day minimum order of 6 £2.95

Bespoke special occasion cake
minimum of 2 working days' notice



Something for all tastes

Our talented team bakes fresh and to order, crafting your favourites with modern and seasonal twists. We can also make gluten-free and allergen-free options. Contact us to discuss your ideas.





All bookings should be made via email to
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Images for illustrative purposes only. Menus subject to availability. The chef reserves the right to change the offering.



Thomas Franks Ltd, The Stables, Hook Norton Brewery,
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**Oxford University
Science Park,
Begbroke tenants
receive a 10%
discount on all
items**