



Oxford University Science Park, Begbroke

# Hospitality Brochure

Spring 2026





## Welcome

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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

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All bookings should be made via email to [enquiries@begbroke.ox.ac.uk](mailto: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 cancellations require three working days' notice or cancellation charges will 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](mailto: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.

## 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.



### 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.

### *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.

### *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.

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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

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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 | £2.45 |
| minimum order of 6  |       |

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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

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

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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

|                                             |       |
|---------------------------------------------|-------|
| <b>Sandwich platter 1</b>                   | £6.95 |
| Selection of meat and vegetarian sandwiches |       |

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| <b>Sandwich platter 2</b>                                                      | £8.50 |
| Selection of meat and vegetarian sandwiches, crisps and a piece of fresh fruit |       |

|                                                                                                                                                                     |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Sandwich platter 3</b>                                                                                                                                           | £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 |
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|                                                                 |        |
|-----------------------------------------------------------------|--------|
| 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

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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

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

Homemade traybake selection £2.65

Brownie

Traditional flapjack

Tiffin

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Muffins £2.50

Chocolate chip

Blueberry

Oat and raisin

Apricot and white chocolate

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Cake of the day minimum order of 6 £2.95

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**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  
[enquiries@begbroke.ox.ac.uk](mailto:enquiries@begbroke.ox.ac.uk)

Images for illustrative purposes only. Menus subject to  
availability. The chef reserves the right to change the offering.



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**Oxford University  
Science Park,  
Begbroke tenants  
receive a 10%  
discount on all  
items**