



SUNDAY 30 AUGUST 2026

CHEFS TABLE

Flavoured focaccia breads
butter and dipping oil

Mezze platter - mixed falafel, hummus, plant-based lamb samosa, grilled halloumi
marinated vegetables, pitta breads

Crayfish and cold-water prawns, yuzu mayonnaise and sriracha

Homemade Molcomb blue and broccoli tart, local watercress salad

Ploughman's board - English cheddar, smoked gammon loin, scotch egg
pork pies, pickles and apple chutney

Roasted cauliflower and cheese croquette, cheese sauce, wild rocket

Carvery – Roast loin of pork, apricot and sage stuffing balls, apple sauce, cider gravy

Baby roast potatoes (ve)

Roasted Mediterranean vegetables (ve)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

SALADS

Baby gem wedge with plum tomatoes, cucumber, pickled red onions
pomegranate molasses (ve)

Red cabbage slaw, chilli and ginger dressing (ve)

Caramelised beetroot, pear and sweet potato salad, feta, yoghurt dressing

Penne pasta with summer peas and beans
pea shoot pesto, lemon oil

PUDDINGS

Classic British miniature desserts

AFTERNOON SWEET TREAT

Cake slice of the day



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