



MARCH BOXES

SUNDAY 30 AUGUST 2026

CHEFS TABLE

Flavoured focaccia breads
butter and dipping oil

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

Crayfish and cold-water prawns
yuzu mayonnaise and sriracha

Coronation chicken with apricots
coriander rice, lime mayonnaise

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

Homemade Molcomb blue and broccoli tart
local watercress salad



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.

MINI BOWLS

Roasted cauliflower and cheese croquette
cheese sauce, wild rocket

Lamb kofta
Savoury tabbouleh, mint yoghurt dressing

SALADS

Baby gem wedge, 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 and yoghurt dressing

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

PUDDINGS

Classic British miniature desserts



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AFTERNOON TEA

Sandwiches

Homemade venison sausage rolls

Freshly baked scones, strawberry jam and cream

Mini classic cakes



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