



MARCH BOXES

SATURDAY 29 AUGUST 2026

STARTERS

Plant based whipped burrata, caramelised figs, baby watercress, toasted pumpkin seeds
pear gel, melba toast (ve)

Red wine bresaola, mustard mayonnaise, capers, Goodwood Estate St Roche crisp
pickled fairy mushrooms, red onions, micro watercress

MAIN COURSES

Plant based shepherd's pie topped with mashed potato, spiced carrot puree, peas and beans
pea shoots, gravy (ve)

Duo of pork – crispy belly and pork fillet, wrapped in pancetta, cider sauce, apple ketchup
cauliflower puree, pommes Anna with sage

PUDDING

Lemon tart, fresh raspberries, raspberry coulis, sherbet



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.

AFTERNOON TEA

Sandwiches

Homemade venison sausage rolls

Warm fruit scones, strawberry preserve and clotted cream

Teatime fancies



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.