



MARCH BOXES

SUNDAY 30 AUGUST 2026

STARTERS

Crispy tofu and avocado cocktail, Chinese cabbage, soured cherry tomatoes
chipotle mayonnaise (ve)

Chicken liver parfait, spiced apple and pear chutney, focaccia crisp, baby apple
black garlic and thyme gel

MAIN COURSES

Lentil, sweet potato, red pepper and feta tart, pink onions, tenderstem broccoli, micro basil
dressed leaves (ve)

Rolled shoulder of lamb, shepherd's pie topped with mashed sweet potatoes, herbed cutlet
peas, beans and carrot, lamb reduction

PUDDING

Black forest gateaux, cherry gel, chocolate soil, tapioca chocolate crisp



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.