



PRESENTED BY
visitQATAR

FINAL FURLONG

TUESDAY 28 JULY 2026

STARTERS

Wild mushroom tartlet, mushroom puree, pickled squash slices, fairy mushroom
black garlic mayonnaise, porcini dust, garden flowers and herbs (ve)

Mosaic of cured tuna and Chalk-stream trout, creamy sesame dressing, spring onions
red chillies and cucumber

MAIN COURSES

Crispy coated cauliflower steak, caramelised cauliflower puree
giant cous cous with pomegranate and herbs, crispy kale, lemon oil (ve)

Sussex chicken roulade with a mushroom and tarragon farce, truffle potato mash
tenderstem broccoli, peas, chicken reduction

PUDDING

Mixed berry pebble, berry compote, strawberry and vanilla gel, raspberry tuille (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.

AFTERNOON TEA

Sandwiches

Homemade venison sausage roll

Warm fruit scone, strawberry preserve, clotted cream

Teatime fancies



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