



THE LONG VIEW

FRIDAY | MAY 2026

CHEFS TABLE

Flavoured focaccia bread  
butter and dipping oil

Burrata, roasted courgettes, mixed olives, confit cherry tomatoes  
toasted croutes, balsamic glaze

Homemade English cheddar and spring onion quiche  
local watercress salad

Flaked hot smoked Chalk-stream trout  
celeriac remoulade with horseradish and dill

Continental meat board  
venison salami, chorizo and English ham, local cheese, pickles and chutney

Lentil, sweet potato, red pepper and feta tart (ve)

Carvery – Honey roast ham, parsley sauce

Baby roast potatoes (ve)

Roasted Mediterranean vegetables (ve)



Scan here or visit [mnu.mx/3142CA8](https://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

Tabbouleh, harissa, baby spinach (ve)

## PUDDINGS

Classic British miniature desserts

## AFTERNOON SWEET TREAT

Cake slice of the day



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