LV

THE LONG VIEW

CHEFS TABLE

Flavoured focaccia breads, butter and dipping oil

Mezze platter, spinach and feta falafel, humus, plant-based lamb samosa
grilled halloumi, marinated vegetables, pita breads

Homemade cherry tomato, basil and parmesan tart, local watercress salad

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

Poached side of Chalk-stream trout, samphire, horseradish crème fraiche

Salt baked celeriac steak (ve)

Carvery – Roast turkey, sage and onion stuffing balls, cranberry sauce, roast gravy

Baby roast potatoes (ve)

Roasted Mediterranean vegetables (ve)

Scan here or visit mnu.mx/3142CA8 to see our allergen menus

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

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

PUDDINGS

Classic British miniature desserts

AFTERNOON SWEET TREAT

Cake slice of the day