



BOXES

SUNDAY 11 OCTOBER 2026

STARTERS

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

Duck confit croquette, black cherry gel, watercress and caramelised fig salad

MAIN COURSES

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

Contre fillet of beef, mini-Yorkshire pudding, dauphinoise potato, carrot puree
maple glazed root vegetables, red wine 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

Cheddar and caramelised onion tart

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.