



BOXES

SATURDAY 2 MAY 2026

STARTERS

Beetroot tart, plant based blue cheese, gooseberry chutney, smoked oil, red vein sorrel (ve)

Whipped chicken liver parfait, thyme palmiers, sticky red onion jam, cornichons and basil oil

MAIN COURSES

Salt baked celeriac steak, miso glaze, spinach mash, sauteed wild mushrooms
pesto cream sauce (ve)

Braised shin of beef, cheek and parsley roulade, red wine sauce, boulangère potato
roasted vegetables, maple glazed parsnip and puree

PUDDING

Rhubarb trifle gateaux, poached rhubarb, rhubarb gel, lemon balm



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



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