



THURSDAY 30 JULY 2026

CHEFS TABLE

Flavoured focaccia breads, butter and dipping oil

Beetroot gravadlax, mustard dill sauce, pea shoots

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

Homemade caramelised onion and fresh sage quiche, local watercress salad

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

Summer squash pithivier (ve)

Carvery – Lemon and thyme marinated chicken, white wine sauce, salsa Verde

Baby roast potatoes (ve)

Roasted Mediterranean vegetables (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.

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 TEA

Sandwiches

Homemade venison sausage rolls

Selection of mini quiches

Warm fruit scone, strawberry preserve, clotted cream

Mini classic cakes



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