



BOXES

SATURDAY 23 MAY 2026

STARTERS

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

Chalk-stream trout rosette on buttered brioche, cream cheese, lobster pearls and local watercress

MAIN COURSES

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

Chicken wrapped in pancetta with cream cheese and chive mousse, parmentier potatoes
English asparagus, baby carrot, white wine and tarragon sauce

PUDDING

Chocolate and caramel dome, caramel sauce, cocoa tuille



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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