



TUESDAY 2 SEPTEMBER 2025

STARTERS

Handpicked crab arancini, chilli, lime, ginger, bisque sauce, lemon scented rapeseed oil

Burratini, chargrilled apricots, blood orange gel, wild rocket pesto, cold pressed rapeseed oil (vg)

MAIN COURSES

Roasted lamb rump, Parisienne sweet potato roasts, aubergine and lamb shoulder bonbon, stuffed piquillo pepper, tenderstem broccoli

Ratatouille and feta strudel, cured Nutbourne cherry tomato, charred baby courgette, romesco sauce (vg)

PUDDING

Apple and blackberry pebble, apple compote, blackberry gel (vg)



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

Free range egg, baby spinach
Smoked trout, lemon, black pepper

Traditional sausage roll

Selection of quiches

Warm fruit scone, strawberry preserve, clotted cream

Mini classic cakes



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