



WEDNESDAY 24 SEPTEMBER 2025

STARTERS

Cold smoked chalk stream trout, cream cheese, cucumber and sorrel gazpacho, apple, mint, dill oil

Marinated Nutbourne tomato, houmous, olive ciabatta crisp, toasted chickpea crumb, basil scented rapeseed oil (vg)

MAIN COURSES

Seared duck breast, orange scented confit and sweet potato bonbon, butternut squash purée, roasted squash pearls, tenderstem broccoli, red wine reduction

Barbequed king oyster mushroom, black bean casserole, kimchi, black garlic mayonnaise, micro coriander (vg)

PUDDING

Dark chocolate brownie, orange marmalade, candied peel (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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