



SATURDAY 24 MAY 2025

CHEFS TABLE

Flavoured focaccia breads, unsalted butter

English ham, salami, chorizo, prosciutto, local cheese, pickles, chutney

Beetroot scotch egg, flavoured houmous, breadsticks, pickles and chutney (vg)

Orange and fennel chalk stream trout, pickled fennel and orange salad, dill crème fraiche

Roast beef loin, rocket salad, horseradish cream

Molcombe blue cheese and broccoli tart, local watercress salad (v)

MINI BOWLS

Jerk Chicken thigh, green pepper, red onion, rice and peas

Smoked tofu poke bowl, pickled red cabbage, radish, cucumber, black quinoa, avocado,
beans (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.

SALADS

Baby gem lettuce, burnt aubergine, mint marinated cucumber, garlic and lemon oil, yoghurt,
rose harissa dressing (vg)

Tomato, red onion, pearl barley, sumac, fresh basil (vg)

Spicy chipotle potato salad, charred corn, chives (vg)

Orzo pasta, mixed pepper, red pepper pesto dressing (vg)

PUDDINGS

Miniature desserts of British classics

AFTERNOON TEA

Sandwiches

Freshly baked scones, strawberry jam and cream

Mini classic cakes



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