



FINAL FURLONG

SATURDAY 2 AUGUST 2025

STARTERS

Hot smoked chalk stream trout roulade, cucumber and dill jelly, fennel slaw,
lemon crème fraîche

Balsamic and blackberry pickled beetroot, red quinoa, charred broccoli, edamame beans,
purple shiso, beetroot gel (vg)

MAIN COURSES

Venison loin, ragout bonbon, potato gratin, celeriac and juniper purée, baby carrot,
tenderstem broccoli, Cumberland sauce

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

PUDDING

Rhubarb and white chocolate cannelloni, poached rhubarb, rhubarb 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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