



FINAL FURLONG

FRIDAY 1 AUGUST 2025

STARTERS

Burrata, soused Nutbourne tomato, charred cucumber, pickled carrot, micro basil, basil oil (v)

Sweet potato and spring onion croquette, pickled red cabbage, chipotle mayonnaise,
garlic chives (vg)

MAIN COURSES

Maple marinated duck breast, potato fondant, miso glazed carrot, sticky red cabbage,
carrot ketchup

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

PUDDING

Lemon and elderflower tart, meringue pearls, lemon syrup (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



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.