

SUNDAY 12 OCTOBER 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)

Crayfish and cold-water prawns, Bloody Mary cocktail sauce

Turkey cobb salad, crispy bacon, free range egg, diced avocado, cherry tomato, mixed greens, red wine vinaigrette

Mozzarella, courgette and red onion tart (vg)

MINI BOWLS

Moroccan spiced lamb kebab, couscous salad, minted yoghurt

Summer pea, bean and parsley risotto, shaved Parmesan (vg)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

SALADS

Baby gem lettuce, burnt aubergine, mint, garlic and lemon oil marinated cucumber, 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 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

