



TUESDAY 8 SEPTEMBER 2026

STARTERS

Beetroot tart, plant based blue cheese, gooseberry chutney, smoked oil, red vein sorrel(ve)

Sweetcorn pannacotta, crayfish cannelloni, sweetcorn relish, shellfish mayonnaise
red vein sorrel

MAIN COURSES

Salt baked celeriac steak, miso glaze, spinach mash, sauteed wild mushrooms
pesto cream sauce (ve)

Sussex chicken roulade with a mushroom and tarragon farce, truffle potato mash
tenderstem broccoli, carrot puree, chicken sauce

PUDDING

Blackberry and honeycomb pebble, blackberry coulis, blackberries



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

Homemade venison sausage rolls

Warm fruit scones, strawberry preserve and clotted cream

Teatime fancies



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