



WEDNESDAY 23 SEPTEMBER 2026

STARTERS

Pea and mint risotto ball, crushed pea pesto, mint oil, baby basil
black leaf tuille with saffron aioli (ve)

Marbled game, thyme and cranberry terrine, toasted brioche, whole grain mustard mayonnaise
fig jam, baby leaves

MAIN COURSES

Cream cheese and autumnal squash vol-u-vents, maple glazed baby vegetables, parsley potato,
red pepper sauce, local watercress (ve)

Grilled lamb chops on lobster mash, crispy kale, cherry tomatoes, lobster oil, watercress

PUDDING

Apple and cherry doughnut, sour cherry gel, caramelised apple puree, green apple tuille biscuit



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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