



SAMPLE MENU MAY 2026

CHEF'S 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)

Preserved lemon and lime tuna with capers, mixed bean and oregano salad

Smoked duck breast, Molcombe blue cheese, fig and rocket salad

Cheddar and roasted red pepper tart, local watercress salad (v)

MINI BOWLS

Shredded roast beef, sriracha dressing, broccoli, kale, bok choy, soy sauce

Black truffle arancini, porcini cream sauce (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.

SALADS

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

Coleslaw (vg)

PUDDINGS

Miniature desserts of British classics

AFTERNOON SWEET TREAT

Cake slice of the day



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