



SEASON FINALE SAMPLE MENU 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)

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

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, 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)

Coleslaw (vg)

PUDDINGS

Miniature desserts of British classics

AFTERNOON SWEET TREAT

Cake slice of the day



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