



SUNDAY 8 JUNE 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)

Glazed hot smoked trout, fine herbs, lamb's leaf, fresh lemon

Tandoori chicken skewer, coriander rice, raita dressing

Parmesan, cherry tomato and basil tart, local watercress salad (v)

MINI BOWLS

Marinated pork, sweet and sour vegetables, noodle salad

Curried potato beignets, spiced curry sauce, pineapple and red chilli chutney (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)

PUDDINGS

Miniature desserts of British classics

AFTERNOON TEA

Sandwiches

Freshly baked scones, strawberry jam and cream

Mini classic cakes



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