



SUNDAY 8 JUNE 2025

STARTERS

Handpicked crab arancini, frisée, lime, chilli, ginger, bisque sauce, lemon scented rapeseed oil

Pressed watermelon, edamame beans, English wasabi mayonnaise, soy, lime, chilli, sesame oil, micro coriander, tapioca crisp (vg)

MAIN COURSES

Pressed beef shin, pease pudding, garlic and thyme fondants, tenderstem broccoli, baby onion, smoked bacon, carrot ketchup

Spiced summer squash and vegetable Wellington, sweet potato pearls, celeriac and juniper purée, peas, baby leeks (vg)

PUDDINGS

Dark chocolate mousse, citrus compôte (vg)

AFTERNOON TEA

Sandwiches

Freshly baked scones, strawberry jam and cream

Mini classic cakes



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.