

Express Lunch

Cream of Parsnip Soup
Vegetable Crisps (v) (gf)



**Smoked Salmon*
and Cream Cheese Bagel**
Salad and Crisps



Pear and Ricotta Tart
Blackberry Gel

Small Plates

Indonesian Chicken Salad
Citrus Lime Mayonnaise (gf)

Vegetable Garden Salad
Asparagus, Pickled Mushrooms
and Black Garlic (vegan) (gf)

Cream of Parsnip Soup
Vegetable Crisps (v) (gf)

To Drink...

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of White Wine
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Insert Glass of Rosé Wine
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Sandwiches

**Smoked Salmon*
and Cream Cheese Bagel**
Salad and Crisps

**Grilled Pork and Leek Sausage
and Red Onion Marmalade**
in a Ciabatta Roll

Large Plates

**Chilli Beef, Mango and
Spring Onion Thai Salad**
Sugar Snap Peas and Coriander

Roast Sirloin of Beef*
Yorkshire Pudding, Roast Potatoes,
Panache of Vegetables and Gravy

Cold Meat Platter
Cooked Ham, Roast Sirloin of Beef*, Roast Chicken, Pork Pie

Grill

Seafood Brochette
Jasmine Rice and Béarnaise Sauce (gf)

To Share

Chicken Fajitas
Corn Tortilla, Mexican Slaw, Guacamole,
Sour Cream and Queso

Sides

Fries | Buttered New Potatoes | Mixed Vegetables | Garlic Bread

Desserts

Pear and Ricotta Tart
Blackberry Gel

Steamed Apple Suet Pudding
Apple Sorbet (vegan) (ls)

**Cashew and Chocolate
Cheesecake** (gf) (ls)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Mixed Fruit Cobbler
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Red Velvet Cupcake (ls)

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**



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Express Lunch

Cream of Chicken
and Mushroom Soup



Wiltshire Ham and
Mustard Baguette
with French Fries



Tropical Mango Fool
Passion Fruit Sauce (gf)

Sandwiches

Wiltshire Ham and
Mustard Baguette
with French Fries

Cheese and Mushroom Panini
French Fries and Slaw

Lighter Options

Whipped Goat's Cheese
with Marinated Tomato
Olive Crumb and Basil (v) (gf)

Goan Vegetable Curry
Rice and Chapati (vegan)

Potato Gnocchi
Charred Broccoli, Roast Onion
and Hazelnut Jus (vegan)

Small Plates

Ancho Chilli Shrimp
with Calabacitas (gf)

Spring Lettuce and Black Olives
French Vinaigrette (vegan) (gf)

Cream of Chicken
and Mushroom Soup

Large Plates

Smoked Chicken Breast
Asparagus, Gherkin, Truffle
and Tarragon Dressing

Chilli Con Carne
Steamed Rice (gf)

Cold Meat Platter
Cooked Ham, Beef Brisket, Turkey Breast, Game Pie

Grill

Lamb's Liver and Bacon
Colcannon Potatoes and Rosemary Gravy

To Share

Beer Battered Cod and Golden Scampi
Pea Fritter, Thick Cut Chips and Pickled Onion

Sides

Fries | Mashed Potatoes | Broccoli with Toasted Almonds | Garlic Bread

To Drink...

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Desserts

Mojito Panna Cotta
Pineapple Salsa (gf) (ls)

Chickpea Meringue, Roasted Pear
and Dark Chocolate Soya Ganache
with Hazelnuts (vegan) (gf)

Tropical Mango Fool
Passion Fruit Sauce (gf)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding
Dark Chocolate Chip
and Banana Sponge Pudding
Caramel Custard Sauce

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Salted Caramel Roulade

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Creamed Potato
and Ham Soup (gf)



Prawn Marie Rose Baguette
with French Fries



Green Tea and Chocolate Tart
Caramel Ice Cream

Small Plates

Salmon Gravadlax* with
Cream Cheese and Dill Mousse
Cucumber and Lemon Vinaigrette (gf)

Pumpkin Velouté with Coconut Milk
Toasted Seeds and
Truffle Dressing (vegan) (gf)

Creamed Potato
and Ham Soup (gf)

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Sandwiches

Prawn Marie Rose Baguette
with French Fries

Crispy Chicken Burger
Swiss Cheese, Sweet Chilli
and Fries

Beef Bresaola, Gorgonzola Dolce
Cheese and Parma Ham
Fresh Figs and Baby Rocket Leaf (gf)

Breaded Plaice
New Potatoes, Mushy Peas
and Tartare Sauce

Cold Meat Platter
Roast Beef*, Cooked Ham, Roast Pork, Gala Pie

Grill

Turkish Style Shish Kebab
Saffron Rice, Mint Raita and Pitta Bread

To Share

Ploughman's
Cheddar, Ham, Pork Pie, Stilton,
Country Bread and Pickles

Sides

Fries | Roast Potatoes | Buttered Greens | Garlic Bread

Desserts

Banana and Yoghurt Mousse (gf) (ls)
(not suitable for vegetarians)

Green Tea and Chocolate Tart
Caramel Ice Cream

Carrot Cake and
Orange Segments
Cinnamon Cream Cheese (vegan) (gf)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Traditional Lardy Cake
Spiced Syrup and Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Banoffee Cupcake

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

**Creamy Cheese, Onion
and Sage Soup (v)**



**Mature Cheddar and
Piccalilli Baguette**
with French Fries



Baked New York Cheesecake
with Blueberries

Sandwiches

**Mature Cheddar and
Piccalilli Baguette**
with French Fries

Pulled Pork Brioche Bun
Swiss Cheese, Apple Slaw, BBQ Sauce
and Fries

Lighter Options

**Salad of Roasted Beetroot
and Rosary Goat's Cheese Mousse**
Balsamic Jelly (v) (gf)

Indian Spiced Lentils and Squash
Quinoa and Raita (vegan) (gf)

Wild Mushroom Risotto
Winter Truffle (vegan) (gf)

Small Plates

Asian Chicken Salad
Spiced Peanuts

**Caramelised Apple, Sweetcorn,
Cherry Tomatoes, Oak Leaf
and Frisee (vegan)**

**Creamy Cheese, Onion
and Sage Soup (v)**

Large Plates

**Turkey, Bacon and
Pomegranate Salad**
Cranberry Dressing and Sage Croutons

Thai Green Chicken Curry
Steamed Rice and Chilli Sambal

Cold Meat Platter
Cooked Ham, Roast Chicken, Corned Beef
Puff Pastry Poultry Pie

Grill

Grilled Trout
Almond and Caper Butter, Wilted Spinach

To Share

Roast Sirloin of Beef*
Yorkshire Pudding

Sides

Fries | Parisienne Potatoes | Creamed Spinach | Garlic Bread

To Drink...

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Desserts

**Dark Chocolate and
Raspberry Crèmeux**
Berry Compote (gf) (ls)

Baked New York Cheesecake
with Blueberries

**Coconut and Lemongrass
Panna Cotta**
Ginger Crumb (vegan) (ls)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Baked Semolina Pudding
Golden Syrup

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Maple and Walnut Tart

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**



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Express Lunch

French Onion Soup
Cheese Crouton (v)



Tuna Mayonnaise and
Sweetcorn Baguette
with Fries



Blackcurrant Panna Cotta
Liquorice Crumble and Lemon Curd

Sandwiches

Tuna Mayonnaise and
Sweetcorn Baguette
with Fries

Asian BBQ Chicken Breast Burger
Cucumber, Coriander, Peppers and Chunky Chips

Lighter Options

Hot Smoked Salmon Tart
with Wholemeal Pastry

Wild Mushroom Conchiglie Pasta
Olive Oil (v)

Market Vegetables
Parsnip, Carrot, Quinoa and Lemon (vegan) (gf)

Small Plates

Parma Ham and Galia Melon
with Parmesan (gf)

Asparagus, Baby Gem Lettuce, Radish
and Watermelon
(vegan) (gf)

French Onion Soup
Cheese Crouton (v)

Large Plates

Cold Poached Salmon Salad
Hard Boiled Egg, Beetroot and Potato Salad

Chicken and Red Wine
Puff Pastry Pie
Pomme Purée and Green Beans

Cold Meat Platter
Cooked Ham, Roast Beef*, Salami Sausage,
Lamb and Mint Pie

Grill

Mixed Grill
Minute Steak*, Lamb's Liver, Pork and Leek Sausage,
Back Bacon, Chestnut Mushrooms and Plum Tomato

To Share

Jerk Pulled Pork
Banana Salsa, Corn Tortillas,
Guacamole and Pico de Gallo

Sides

Fries | Parsley New Potatoes | Green Beans | Garlic Bread

To Drink...

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Desserts

Carrot and Quinoa Cake
Orange Cream (ls)

Cherry Cheesecake
Amarena Cherries (vegan) (gf)

Blackcurrant Panna Cotta
Liquorice Crumble and Lemon Curd
(not suitable for vegetarians)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding
Apple and Raisin Crumble
Custard Sauce

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Apple Slice

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Black Bean Soup
Red Onion Salsa (v)



Egg Mayonnaise and
Spring Onion Baguette
with Fries (v)



Orange Curd Meringue Tart
Clotted Cream

Sandwiches

Egg Mayonnaise and
Spring Onion Baguette
with Fries (v)

Homemade Bacon Cheeseburger
Tomato Salsa, Dill Pickle Relish,
Spiced Baked Beans and Fries

Lighter Options

Spiced Avocado and Poached Egg*
on Sourdough Toast (v)

Sweet Potato, Lentil
and Black Sesame Cake
Smoked Tofu and Mango Relish (v)

Pearl Barley with Cheese and
Portobello Mushroom Gratin
Green Leaf Salad (vegan)

Small Plates

Crab and Avocado Salad
Hovis Mini Loaf

Andalusian Gazpacho
(vegan) (gf)

Black Bean Soup
Red Onion Salsa (v)

Large Plates

Roast Turkey Breast
and Chorizo Salad
Cranberry Relish, Sage and Onion Bread

Braised Oxtail and Onion Pudding
in Red Wine
Creamed Potatoes, Leeks and Carrots

Cold Meat Platter
Cooked Ham, Ox Tongue, Roast Turkey Breast, Gala Pie

Grill

Shrimp with Spiced Macadamia Sauce
Steamed Rice and Wilted Spinach (gf)

To Share

Tandoori Lamb Chops
Coriander Rice, Curried Creamed Leeks and
Cauliflower with a Mint Yoghurt Dip (gf)

Sides

Fries | Jacket Potato | Spiced Cauliflower | Garlic Bread

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Desserts

Orange Curd Meringue Tart
Clotted Cream

Apple and Elderflower Jelly
Flapjack and Apple Purée (ls)

Chocolate Marquise
Peanut Butter and Banana (vegan) (gf)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Plum Duff Pudding
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Black Forest Roulade

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Braised Beef, Ale and
Mushroom Soup (gf)



Roast Beef* Baguette
Horseradish and Red Onion with Fries



Tiramisu

Small Plates

Rope Grown Mussels
Fried Bread

Tabbouleh Salad
Cucumber, Cherry Tomato
and Rocket (vegan)

Braised Beef, Ale and
Mushroom Soup (gf)

To Drink...

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Sandwiches

Roast Beef* Baguette
Horseradish and Red Onion with Fries

Southern Fried Chicken in a Bun
Spiced Chips and Barbecue Dip

Large Plates

Dressed Crab Salad
Beetroot, Hard Boiled Egg,
Thousand Island Dressing
and Wholemeal Bread

Cottage Pie
Seasonal Vegetables (gf)

Cold Meat Platter
Cooked Ham, Beef Pastrami,
Chorizo Sausage and Farmer's Pie

Grill

Pork Tenderloin
Mixed Greens, Thyme Baked Onions, Butternut
Squash Purée and Pan Jus (gf)

To Share

Fritto Misto
Prawns, Whitebait, Squid, Scampi and Garlic Aioli

Sides

Fries | Creamed Potatoes | Swede Purée | Garlic Bread

Desserts

Cardamom and Vanilla
Panna Cotta
Pear Compote (gf) (ls)

Plum and Brown Sugar Crumble
Yoghurt (vegan)

Fruit Salad (vegan) (gf) (ls)
Always Available

Tiramisu



Great British Pudding
Sussex Pond Pudding
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Strawberry Cake

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Green Split Pea Soup
Malt Vinegar (v)



Roast Chicken Baguette
Lemon and Herb Mayonnaise with Fries



Chocolate Torte
Key Lime Mousse (gf)

Small Plates

Deep-fried Brie in a
Mushroom Breadcrumb
Cranberry Sauce and Salad (v)

Green Split Pea Soup
Malt Vinegar (v)

Fennel and Apple Salad (vegan) (gf)

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Sandwiches

Roast Chicken Baguette
Lemon and Herb Mayonnaise with Fries

Crisp Sesame Fish Burger
French Fries and Lime Mayonnaise

Large Plates

Apple, Chicory, Pecan Nut,
Ham and Gorgonzola Salad

Ale Braised Mutton
Boulangère Potatoes and Peas (gf)

Cold Meat Platter
Cooked Ham, Roast Chicken, Roast Beef*, Pork Pie

Grill

Chicken Breast
Garlic and Lemon Dressing with Noodle Salad

To Share

Ploughman's
Cheddar, Ham, Pork Pie, Stilton, Country Bread
and Pickles

Sides

Fries | Boulangère Potatoes | Minted Peas | Garlic Bread

Desserts

Pancakes
Banana and Maple Syrup (ls)

Steamed Pear Suet Pudding
Blackberry Sorbet (vegan)

Chocolate Torte
Key Lime Mousse (gf)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Apple Pie
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Chocolate Roulade

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Five Bean and Lentil Soup (v) (gf)



Brie, Cranberry and
Rocket Baguette
with Chunky Chips (v)



Hazelnut Mont Blanc

Small Plates

Country Pâté

Beetroot and Red Onion Relish

Radicchio, Orange and Fennel Salad

(vegan) (gf)

Five Bean and Lentil Soup (v) (gf)

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Sandwiches

Brie, Cranberry and
Rocket Baguette
with Chunky Chips (v)

Chicken Katsu Burger
Katsu Mayonnaise and Asian Slaw

Large Plates

Seafood Salad
with Sauce Nero

Irish Stew

Pickled Red Cabbage, Broccoli
and Soda Bread

Cold Meat Platter

Cooked Ham, Beef Brisket, Turkey Breast, Game Pie

Grill

Barnsley Lamb Chop with Rosemary
and Garlic Rub

Anchovy Smoked Baked Potato Skins,
Honey Glazed Carrots and Oxford Sauce (gf)

To Share

Pu Pu Platter

Salt and Pepper Squid, Barbecue Ribs, Chicken Satay,
Prawn Twisters, Spring Rolls, Sweet Chilli and Mango Dip

Sides

Chunky Chips | Creamed Potatoes | Buttered Carrots | Garlic Bread

Desserts

Rosemary Roasted Pineapple

Mango and Pink Peppercorn Sorbet and
Banana Jam (vegan) (gf) (ls)

Spiced Poached Fruits

Cinnamon Cream (gf) (ls)

Fruit Salad (vegan) (gf) (ls)

Always Available

Hazelnut Mont Blanc



Great British Pudding

Jam Roly Poly
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Fruit Cake

Cheese Board

A Selection of Regional British and Continental Cheese
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Express Lunch

Hot and Sour Soup (v) (gf)



Ham and Cheese Panini
Chunky Chips and Slaw



Dark Chocolate and Olive Oil Marquise
Orange Sorbet, Candied Orange
and Spiced Syrup (vegan) (gf)

Sandwiches

Ham and Cheese Panini
Chunky Chips and Slaw

Roast Chicken Club Baguette
Chunky Chips and Slaw

Lighter Options

Roasted Butternut Squash,
Apple and Pecan Salad
(vegan) (gf)

Portobello Mushroom, Mozzarella
and Provençal Vegetables
Tomato Sauce (v) (gf)

Spiced Lentil and Bean Chilli
Steamed Jasmine Rice and Guacamole (vegan) (gf)

Small Plates

Serrano Ham with Chorizo
Marinated Grilled Vegetables

Salad of Celery, Artichoke
and Hearts of Palm
Fine Herb Vinaigrette (vegan) (gf)

Hot and Sour Soup (v) (gf)

Large Plates

Cottage Cheese Salad
Fresh Tropical Fruits (v)

Chicken and Leek Puff Pastry Pie
Creamed Potatoes and Peas

Cold Meat Platter
Cooked Ham, Roast Pork Leg, Roast Beef*, Gala Pie

Grill

Minute Steak*
Chunky Chips, Field Mushroom
and Cherry Tomatoes (gf)

To Share

Beer Battered Cod and Golden Scampi
Pea Fritter, Thick Cut Chips and Pickled Onion

Sides

Chunky Chips | Parsley Butter New Potatoes | Creamed Spinach | Garlic Bread

To Drink...

Insert Glass of White Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of White Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of Rosé Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of Red Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of Red Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Desserts

Dark Chocolate
and Olive Oil Marquise
Orange Sorbet, Candied Orange and
Spiced Syrup (vegan) (gf)

Blueberry and Yoghurt
Cheesecake (ls)

Fruit Salad (vegan) (gf) (ls)
Always Available

Cinnamon Roasted Apple
Cream Cheese and Sultanas (vegan)



Great British Pudding

Brioche Bread and Butter Pudding
Orange Liqueur

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Carrot Cake Cupcake

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Mulligatawny Soup (v)



Three Cheese, Red Onion
and Mayonnaise Baguette
Curly Fries and Slaw (v)



Chocolate Crème Brûlée
Pistachio Cream (gf)

Sandwiches

Three Cheese, Red Onion
and Mayonnaise Baguette
Curly Fries and Slaw (v)

Chicken Parmigiana Burger
with Curly Fries

Lighter Options

Smoked Mackerel
Mustard and Dill Dressing

Penne Pasta Napolitana (v)

Spiced Coconut and Aubergine Bake
Tomato and Caper Dressing (vegan) (gf)

Small Plates

Tempura of Calamari
Spicy Romesco Dip and Lemon

Salad of Carrot, Orange
and Mixed Leaves
(vegan) (gf)

Mulligatawny Soup (v)

Large Plates

Prawn Salad Monte Cristo
Egg, Palm Hearts, Tomato and Croutons

Toad in the Hole
Aberdeen Angus Beef and Black Pepper
Sausage, Mashed Potatoes, Peas
and Onion Gravy

Cold Meat Platter
Cooked Ham, Roast Chicken, Corned Beef, Puff Pastry Poultry Pie

Grill

Salmon Fillet
Buttered New Potatoes, Broccoli
and Hollandaise Sauce (gf)

To Share

Cured Continental Meat Platter
Mozzarella, Olives, Sun-blushed Tomatoes and Grissini

Sides

Curly Fries | Cajun Potatoes Wedges | Minted Peas | Garlic Bread

To Drink...

Insert Glass of White Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of White Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of Rosé Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Insert Glass of Red Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Insert Glass of Red Wine

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Desserts

Chocolate Crème Brûlée
Pistachio Cream (gf)

Summer Pudding
Raspberry Gel and Yoghurt (vegan) (ls)

Gooseberry and
Elderflower Fool (ls)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding
Treacle Sponge Pudding
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Coconut Macaroon

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

White Onion and Thyme
Soup (v) (gf)



Honey Roast Ham and Egg Salad Baguette
with Chunky Chips



Chocolate Brownie
Coffee Cream and a Pumpkin Seed Tuile

Sandwiches

Honey Roast Ham and Egg Salad Baguette
with Chunky Chips

Bourbon Glazed Cheese Burger
with Chunky Chips

Lighter Options

Celeriac, Butternut Squash
and Carrot Terrine
Basil Crème Fraîche and
Black Olive Tapenade Croustade (v)

Chestnut, Spinach and
Blue Cheese En Croûte
Apple, Courgette and a Grain Mustard Cream (v)

Asian Stir-fry
Tofu, Brown Rice and Tamari (vegan) (gf)

Small Plates

Avocado and Roasted Vine
Cherry Tomatoes
on Bruschetta (v)

Salad of Palm Hearts, Carrot Julienne,
Spring Onions, Tomatoes
and Garden Greens
(vegan) (gf)

White Onion and Thyme
Soup (v) (gf)

Large Plates

Tuna Niçoise
New Potatoes, Plum Tomatoes
and French Dressing (gf)

Scampi and Chips
Tartare Sauce, Bread and Butter

Cold Meat Platter
Cooked Ham, Roast Beef*, Salami Sausage, Lamb and Mint Pie

Grill

Lamb's Liver
Red Wine Shallots, Creamed Potatoes
and Balsamic Gravy

To Share

Roast Chicken
Game Chips, Roasted Vegetables and Bread Sauce

Sides

Chunky Chips | Spiced Couscous | Ratatouille | Garlic Bread

To Drink...

Insert Glass of White Wine

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Insert Glass of Rosé Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Insert Glass of Red Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Insert Glass of Red Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Desserts

Chocolate Brownie
Coffee Cream and a Pumpkin Seed Tuile

Sticky Toffee Cake
Date Purée and Apple Compote (vegan)

Banana and Yoghurt Mousse (gf) (ls)
(not suitable for vegetarians)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Apple Brown Betty
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Pain au Chocolat

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

French Onion Soup
Cheese Crouton (v)



Chicken Caesar Wrap
Chunky Chips and Slaw



Courgette Cake
Cinnamon Mascarpone (gf) (ls)

Small Plates

York Ham Terrine
Homemade Piccalilli and
Grain Mustard Vinaigrette

**Sweet Potato, Roasted Peppers
and Endive Salad**
Lemon Dressing (vegan) (gf)

French Onion Soup
Cheese Crouton (v)

To Drink...

Insert Glass of White Wine

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Insert Glass of White Wine

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Insert Glass of Rosé Wine

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Insert Glass of Red Wine

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Sandwiches

Chicken Caesar Wrap
Chunky Chips and Slaw

Crisp Sesame Fish Burger
Chunky Chips and Lime Mayonnaise

Large Plates

**Egg Mimosa and
Pulled Ham Salad**
Thousand Island Dressing

Lamb Dhansak
Green Peppers, Rice and Naan Bread

Cold Meat Platter
Cooked Ham, Ox Tongue, Roast Turkey Breast, Gala Pie

Grill

Chicken Breast
Potato Wedges, Vegetables and Herb Butter (gf)

To Share

Pork Souvlaki
Mediterranean Salad, Spiced Onions, Minted Yoghurt
and Floured Wraps

Sides

Chunky Chips | Garlic and Thyme Roast Potatoes | Roasted Vegetables | Garlic Bread

Desserts

Courgette Cake
Cinnamon Mascarpone (gf) (ls)

**Lemon, Poppy Seed and
Cashew Nut Cheesecake**
Blackcurrant Compote (vegan) (ls)

White Chocolate Parfait
Praline and Sesame Tuile

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Gooseberry Crumble
Vanilla Ice Cream

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Triple Chocolate Cookie

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**



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Express Lunch

Mushroom Soup
Candied Garlic (v) (gf)



**Egg Mayonnaise and
Spring Onion Baguette**
with Chunky Chips (v)



Walnut Frangipane
Apple Compote, White Chocolate
and Apple Ganache

Small Plates

Antipasti Misto
Parma Ham, Marinated Bell Peppers
and Balsamic Dressing

Spinach and Chickpea Fritters
Spiced Tomato Sauce (vegan) (gf)

Mushroom Soup
Candied Garlic (v) (gf)

To Drink...

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

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Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Insert Glass of Rosé Wine
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Insert Glass of Red Wine
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Sandwiches

**Egg Mayonnaise and
Spring Onion Baguette**
with Chunky Chips (v)

**Grilled Pork and Leek Sausage
with Red Onion Marmalade**
in a Ciabatta Roll

Large Plates

**Roast Turkey Breast
and Chorizo Salad**
Cranberry Relish and Sage
and Onion Bread

Breaded Plaice
New Potatoes, Mushy Peas
and Tartare Sauce

Cold Meat Platter
Cooked Ham, Beef Pastrami, Chorizo Sausage, Farmer's Pie

Grill

Cajun Spiced Flank Steak*
Baby Leaf Salad (gf)

To Share

Jerk Pulled Pork
Banana Salsa, Corn Tortillas, Guacamole
and Pico de Gallo (gf)

Sides

Chunky Chips | New Potatoes | Braised Leeks | Garlic Bread

Desserts

Walnut Frangipane
Apple Compote, White Chocolate
and Apple Ganache

Rhubarb Crumble
Strawberry Sorbet (vegan)

Plum and Vanilla Fool
with Granola (ls)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Warm Treacle Tart
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Millionaire Shortbread

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**



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