



MENU

1730 • ONWARDS

OWNERS & TRAINERS

Main Course

Chicken Tikka Masala
Cauliflower & Chickpea Curry (VE)

Steamed rice, mini poppadum's, onion bhajis, garlic & coriander naan

British Platter

Venison & Wild Boar Game Terrine
Ham Hock & Parsley Terrine
Borettane onions, pickled rainbow carrot salad

Sesame Infused Beetroot Houmous & Bread Sticks (v)

Salads

Basil Pesto Pasta Salad with Barrel Aged Feta & Lemon Marinated Olives (V)

Giant Couscous Salad with Roasted Vegetables & Chickpea,
Harissa & Mint Dressing (VE)

Herby Spring Garden Slaw (VE)

British Tomato, Cucumber, Radish & Carrot Salad with
Baby Gem Lettuce & Vinaigrette Dressing (VE)

Baked Bread Rolls & Butter

Dessert

Lime & Mango Eton Mess
Whipped Chantilly cream, meringue

Afternoon Tea

Freshly cut sandwiches
Filled scone with cream & strawberry preserve
Afternoon tea cakes



Scan Me

Or visit this url: mnu.mx/7F023D5 to see
our allergen menus

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavor to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns please speak to a member of staff.

On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste. Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system. For full sustainability information please scan the QR code.