

ALTIORS RESTAURANT 2026
LADIES DAY PREMIER MENU

Vegetarian

Spiced Carrot Hummus, Orange and Feta
Maple Roasted Baby Carrots, Herb Salad, Seeded Flatbread

Duo of Chalk Stream Trout
Gin Cured Gravavlax, Poached & Smoked Rilette
Toasted Ciabatta, Dill Mayonnaise, Lemon Tonic, Cucumber



Vegetarian

Ricotta Tortelloni
Courgettes, Peas, Lemon Thyme Cream, Fresh Parmesan

Seared Corn Fed Chicken Breast, Chicken & Wild Mushroom Bon Bon
Pea Puree, Minted Potato Cake, Summer Vegetables, Pancetta, Café au Lait
Sauce



White Chocolate & Raspberry Pebble
Summer Berry Salad, Passionfruit Sorbet, Elderflower & Prosecco Gel



Full Afternoon Tea



Freshly Brewed Tea and Coffee



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.

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 endeavour 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. Please note this menu is subject to change.