

Classic Menu

Niçoise Salad **DF GF VG**

New Potato, Cherry Tomato, Green Beans, Olives, Baby Gem, Egg

Caesar Salad Station

Romaine, Anchovies, Caesar Dressing, Parmesan Cheese

Beetroot and Pickled Cabbage Slaw **DF GF VE**

Red Cabbage, Onion, Beetroot, Carrot, Parsley, Mayonnaise, Apple Cider Vinegar

Greek Salad **GF VG**

Lemon, Oregano, Cucumber, Red Onion, Plum Tomato, Marinated Olives, Feta Cheese, Olive Oil

Selection of Artisan Sandwiches

Mini Peppered Steak Pies

Braised Leek and Mushroom Tart **DF GF VG**

Rosemary and Sea Salt Wedges **DF GF VE**

Condiments

Basil Purée, Marinated Olives, Cajun and Lime Hummus, Sourdough Croutons, Picallili

Mini Victoria Sponge

Mini Chocolate and Orange Fudge Cake **DF GF VG**

VG = Vegetarian VE = Vegan GF = Gluten Free DF = Dairy Free

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.

Healthy Lunch Menu

Oriental Slaw DF GF VE

Mix Cabbage, Grated Carrot, Spring Onion, Edamame, Coriander, Red Pepper, Rice Vinegar, Pickled Ginger

Spiced Chaat Salad DF GF VE

Chickpea, Peppers, Red Onion, Cucumber, Mint, Lime, Red Chilli, Baby Gem Lettuce, Tamarind, Masala, Olive Oil

Freekeh Salad DF GF VE

Grilled Courgette, Roasted Chickpea, Spring Onion, Pomegranate, Coriander

Caesar Salad Station

Anchovies, Caesar Dressing, Parmesan Cheese

Condiments

Basil Purée, Marinated Olives, Cajun and Lime Hummus, Sourdough Croutons, Picallili

Selection of Freshly Baked Artisan Breads, Charcutiere Meats and Cheeses

Roast Ham, Sliced Turkey Breast, Smoked Cheese, Savoury Cheese, Sliced Cheddar

Chilli and Ginger Marinated Skewers

Crispy Vegetable Gyozas DF VE

Soy Dressing

Smoked Paprika Wedges DF GF VE

Raspberry Drizzle Cake

Date and Toffee Slice DF GF VE

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Indulgent Menu

Orzo Pasta Salad DF VE

Black Olives, Rocket, Cherry Tomato, Basil, Parsley, Garlic, Olive Oil

Charred Mediterranean Vegetable Bulgar Wheat Salad DF VE

Courgette, Aubergine, Bell Pepper, Red Onion, Parsley, Smoked Paprika

Roasted Beetroot, Jersey Royal Potato Salad DF GF VE

Beetroot, Pickled Red Onion, Dill, New Potatoes, Vegan Mayonnaise, Baby Spinach

Caesar Salad Station

Anchovies, Caesar Dressing, Parmesan Cheese

Condiments

Basil Purée, Marinated Olives, Cajun and Lime Hummus, Sourdough Croutons, Picallili

Selection of Freshly Baked Artisan Breads, Charcutiere Meats and Cheeses

Roast Ham, Salami, Chorizo, Emmental, Smoked Cheese, Savoury Cheese

Pulled Ham Hock Slider

Cheddar Chive Sauce

Caramelised Balsamic Onion Goat Cheese Tart DF GF VG

Lemon, Thyme and Garlic DF GF VE

Roasted New Potatoes

Apple and Caramel Crumble Cake

Banana and Toffee Cake DF GF VG

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