**Express Lunch**

- Potato, Cheddar Cheese and Spring Onion Soup
  - Golden Croutons (v)
- Smoked Salmon* and Cream Cheese Bagel
  - Salad and Crisps
- Dark Chocolate and Hazelnut Swirl Cheesecake

**Small Plates**

- **Grilled Blue Corn Tortilla**
  - Monterey Jack, Guacamole, Sour Cream and Pico de Gallo (v) (gf)
- **Salad of Palm Hearts**
  - Spring Onions, Cucumber, Tomatoes and Garden Greens with Dill Dressing (vegan) (gf)
- **Potato, Cheddar Cheese and Spring Onion Soup**
  - Golden Croutons (v)

**Large Plates**

- **Chilli Beef, Mango and Spring Onion Thai Salad**
  - Sugar Snap Peas and Coriander
- **Cottage Pie**
  - Seasonal Vegetables (gf)
- **Cold Meat Platter**
  - Cooked Ham, Roast Sirloin of Beef*, Roast Chicken, Pork Pie

**Grill**

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

**To Share**

- **Tandoori Platter**
  - Shish Kebab, Malai King Prawn, Tandoori Chicken and a Poppadom

**Sides**

- Fries | Buttered New Potatoes | Broccoli with Toasted Almonds | Garlic Bread

**Lighter Options**

- Vegetable Garden Salad
  - Asparagus, Pickled Mushrooms and Black Garlic (vegan) (gf)
- Spiced Quorn Fajita Wrap
  - Avocado, Alfalfa Sprouts and Salsa (vegan)
- Fusilli Pasta Arrabbiata (v)

**Sandwiches**

- Smoked Salmon* and Cream Cheese Bagel
  - Salad and Crisps
- American Burger with Cheese and Bacon
  - Fries and Coleslaw

**Desserts**

- Rosemary Roasted Pineapple
  - Mango and Pink Peppercorn Sorbet, Banana Jam (vegan) (gf) (ls)
- Blackberry Jelly with Poached Conference Pear
  - Honey Yoghurt (ls) (gf)
- Dark Chocolate and Hazelnut Swirl Cheesecake
  - Fruit Salad (vegan) (gf) (ls)
- Great British Pudding
  - Warm Raspberry Bakewell
  - Clotted Cream
- Ice Cream
  - Selection of Ice Cream and Sweet Sauce
- Coffee and Cake
  - Lemon Drizzle

**Cheese Board**

- A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

**Butternut Squash Soup**
Golden Croutons (v)

~

Wiltshire Ham and Mustard Baguette
with Chunky Chips

~

Chinese Five Spice Chocolate Cake
Chantilly Cream

Small Plates

<table>
<thead>
<tr>
<th>Hot Smoked Salmon Tart</th>
<th>Jerusalem Artichoke with Truffle Rocket, Orange and Preserved Lemon (vegan) (gf)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Butternut Squash Soup Golden Croutons (v)</td>
</tr>
</tbody>
</table>

Large Plates

<table>
<thead>
<tr>
<th>Smoked Chicken Breast</th>
<th>Cumberland Sausage and Mash Onion Gravy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus, Cherkin, Truffle and Tarragon Dressing</td>
<td></td>
</tr>
</tbody>
</table>

Grill

<table>
<thead>
<tr>
<th>Grilled Minute Steak*</th>
<th>Chunky Chips, Vegetables and Béarnaise Sauce (gf)</th>
</tr>
</thead>
</table>

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

To Share

<table>
<thead>
<tr>
<th>Asian Platter</th>
<th>Chilled Peach Melba (gf) (ls) (not suitable for vegetarians)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Onion Bhaji, Pakora, Vegetable Samosa with Satay Sauce (v)</td>
<td>Fruit Salad (vegan) (gf) (ls)</td>
</tr>
</tbody>
</table>

Sides

<table>
<thead>
<tr>
<th>Chunky Chips</th>
<th>Mashed Potatoes</th>
<th>Cauliflower Cheese</th>
<th>Garlic Bread</th>
</tr>
</thead>
</table>

Sandwiches

Wiltshire Ham and Mustard Baguette with Chunky Chips

Cheese and Mushroom Panini
Chunky Chips and Slaw

Lighter Options

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

Spinach, Feta Cheese and Mushroom Strudel
Thai Red Curry Sauce (v)

Sweet Beetroot and Candied Walnut Risotto
Celery, Fennel, Green Apple Salad and Balsamic Pickled Onions (vegan) (gf)

To Drink...

- **Insert Glass of White Wine**
- **Insert Glass of Rose Wine**
- **Insert Glass of Red Wine**

To Drink...

- **Tofu, Banana and Pecan Pancakes**
  Maple Syrup (vegan)
- **Chilled Peach Melba (gf) (ls)**
- **Fruit Salad (vegan) (gf) (ls)**

Desserts

- **Chinese Five Spice Chocolate Cake**
  Chantilly Cream
- **Tofu, Banana and Pecan Pancakes**
  Maple Syrup (vegan)
- **Chilled Peach Melba (gf) (ls)**
  (not suitable for vegetarians)
- **Fruit Salad (vegan) (gf) (ls)**
  Always Available

- **Great British Pudding**
  Treacle Sponge Suet Pudding with Custard

- **Ice Cream**
  Selection of Ice Cream and Sweet Sauce

- **Coffee and Cake**
  Chocolate Fudge Cake

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

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### Express Lunch

- **Sweet Potato Soup**
  Edamame Beans, Onion Ash and Nori (vegan) (gf)

- **Prawn Marie Rose Baguette**
  with French Fries

- **Traditional Yorkshire Curd Tart**

### Small Plates

- **Shrimp Fajitas**
  Tortillas, Guacamole and Tomato Salsa

- **Deep-fried Arancini**
  Piperade of Roasted Peppers, Tomato and Basil Purée (v)

- **Sweet Potato Soup**
  Edamame Beans, Onion Ash and Nori (vegan) (gf)

### Large Plates

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

- **Lasagne**
  with Garlic Bread

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

- **Grill**
  Trout with Almond and Caper Butter
  Wilted Spinach

- **To Share**
  **Lamb Dopiaza**
  Basmati Rice, Poppadoms and Chutney

- **Fries | Buttered New Potatoes | Creamed Spinach | Garlic Bread**

### Sandwiches

- **Prawn Marie Rose Baguette**
  with French Fries

- **Crispy Chicken Burger**
  Swiss Cheese, Sweet Chilli and Fries

### Lighter Options

- **Rocket, Parmesan and Toasted Pine Nut Salad**
  Red Onion and Lemon Zest (gf)

- **Chickpea and Roasted Vegetable Masala**
  Steamed Rice and Chutney (vegan)

- **Penne Pasta Napolitana (v)**

### Desserts

- **Star Anise Poached Pineapple**
  Ricotta Mousse and Mango Coulis
  (gf) (ls) (not suitable for vegetarians)

- **Traditional Yorkshire Curd Tart**

- **Chocolate Brownie**
  Raspberries, Raspberry Sorbet and Violet Crystals (vegan) (gf)

- **Fruit Salad**
  (vegan) (gf) (ls)

- **Great British Pudding**
  Apple Brown Betty with Custard

- **Ice Cream**
  Selection of Ice Cream and Sweet Sauce

- **Coffee and Cake**
  Coffee Éclair

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

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Express Lunch

Asparagus Soup
Crème Fraîche (v) (gf)

Mature Cheddar and Piccalilli Baguette
Chunky Chips (v)

Praline Mousse
Coffee Jelly, Hazelnuts and Dark Chocolate Powder (gf)

Small Plates

Vegetarian Glamorgan Sausages
with Puff Pastry
Sauce Aurora (v)

Selection of Vegetable Futomaki Sushi Roll
Sushi Ginger, Tamari Dip and Wasabi (vegan) (gf)

Asparagus Soup
Crème Fraîche (v) (gf)

Large Plates

Turkey, Bacon and Pomegranate Salad
Cranberry Dressing and Sage Croutons

Steak and Mushroom Short Crust Pastry Pie
Mashed Potatoes, Swede and Peas

Cold Meat Platter
Cooked Ham, Corned Beef, Poultry Pie

Grill

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

To Share

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

Sides
Chunky Chips | Sautéed Potatoes | Braised Cabbage | Garlic Bread

Sandwiches

Mature Cheddar and Piccalilli Baguette
Chunky Chips (v)

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

Lighter Options

Roasted Beetroot, Feta and Orange Mixed Leaf Salad (v) (gf)

Fusilli Pasta Pesto (v)

Wild Mushroom Risotto Cake
Rocket, Sicilian Lemon and Tomato Dressing (vegan)

Desserts

Plum and Vanilla Fool with Granola (ls)

Praline Mousse
Coffee Jelly, Hazelnuts and Dark Chocolate Powder (gf)

Steamed Pear Suet Pudding with Custard

Great British Pudding
Rhubarb and Ginger Crumble with Custard

Ice Cream
Selection of Ice Cream and Sweet Sauce

Coffee and Cake
Rocky Road

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 and Chunky Chips

Chocolate Brownie
Vanilla Ice Cream

Small Plates

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

Maple Parsnip, Carrot and Lentil Pâté
Ruby Slaw, Spelt Toast and Lightly Smoked Tofu Mayonnaise (vegan)

Green Split Pea Soup
Malt Vinegar (v)

Large Plates

Chilled Poached Salmon Salad
Hard Boiled Egg, Beetroot and Potato Salad (gf)

Chicken and Ham Short Crust Pastry Pie
Creamed Potatoes, Vichy Carrots and Roast Beetroot

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

Grill
Mixed Grill
Minute Steak*, Lamb’s Liver, Pork and Leek Sausages, Back Bacon, Chestnut Mushrooms, Grilled Tomato and Chips

To Share
Fritto Misto
Prawns, Calamari, Scampi, Whitebait, Salt and Pepper Squid and Garlic Aioli

Sides
Chunky Chips | Buttered New Potatoes | Minted Peas | Garlic Bread

Sandwiches

Roast Chicken Baguette
Lemon and Herb Mayonnaise and Chunky Chips

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

Lighter Options

Asparagus, Egg and Sun-dried Tomato Salad (v)

Twice Baked Spinach, Cheese and Nutmeg Soufflé*
Roast Beetroot and Rosemary Bruschetta (v)

Miso Grilled Aubergine
Sticky Rice and Pickled Cucumber Kimchi (vegan)

To Drink...

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

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

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

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

Desserts

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

Chickpea Meringue and Strawberry Compote
Jelly and Strawberry Pearls (vegan) (gf)

Chocolate Brownie
Vanilla Ice Cream

Fruit Salad (vegan) (gf) (ls)

Great British Pudding
Warm Pear Charlotte
Chantilly Cream

Ice Cream
Selection of Ice Cream and Sweet Sauce

Coffee and Cake
Coffee Cake

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

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**Express Lunch**
- Cream of Leek and White Onion Soup with Croutons (v)
- Three Cheese, Red Onion and Mayonnaise Baguette
- Chocolate Ganache Tartlet

**Small Plates**
- Chicken Satay Yakatori Style
  - Korean Cucumber Salad
- Pumpkin and Silky Tofu
  - Lemon Gremolata (vegan) (gf)
- Cream of Leek and White Onion Soup with Croutons (v)

**Sandwiches**
- Three Cheese, Red Onion and Mayonnaise Baguette
  - Chunky Chips and Slaw (v)
- Homemade Bacon Cheeseburger
  - Tomato Salsa, Dill Pickle Relish, Spiced Baked Beans and Chunky Chips

**Lighter Options**
- South Coast Crab
  - Cucumber, Mayonnaise and Melba Toast
- Black Truffle Scented Three Egg Omelette*
  - Salsa Verde, Jardinière of Vegetables and Brioche Toast (v)
- Pearl Barley, Cheese and Portobello Mushroom Gratin
  - Green Leaf Salad (vegan)

**Large Plates**
- Roast Turkey Breast and Chorizo Salad
  - Cranberry Relish and Sage and Onion Bread
- Chicken Tangi in Saffron Sauce
  - Mushroom Rice, Naan Bread and Chutney
- Cold Meat Platter
  - Cooked Ham, Preserved Ox Tongue, Roast Turkey Breast, Gala Pie
- Lamb’s Liver and Bacon
  - Cokannon Potatoes and Rosemary Gruvy
- Jerk Pulled Pork
  - Corn Tortillas, Guacamole and Pico de Gallo (gf)

**To Share**
- Ice Cream
  - Selection of Ice Cream and Sweet Sauce

**Grill**
- Great British Pudding
  - Plum Cobbler with Custard
- Almond Milk Rice Pudding
  - Amarena Cherries and Almond Praline (vegan) (gf)

**Coffee and Cake**
- Fruits of the Forest Mousse with Berries (gf) (ls)
  - (not suitable for vegetarians)
- Chocolate Ganache Tartlet
  - Caramel Ice Cream
- Fruit Salad (vegan) (gf) (ls)
  - (vegan) (gf)

**Desserts**
- Always Available
  - Cheese Board
  - A Selection of Regional British and Continental Cheese with Biscuits
Express Lunch

Chickpea and Chorizo Soup

~

Tuna Mayonnaise and Sweetcorn Baguette with Chunky Chips

~

Gâteau Opéra (gf)

Small Plates

<table>
<thead>
<tr>
<th>Small Plates</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple and Gorgonzola Bruschetta Baby Gem Lettuce and Cucumber Salad (v)</td>
</tr>
<tr>
<td>Salad of Pink Grapefruit and Avocado (vegan) (gf)</td>
</tr>
</tbody>
</table>

Chickpea and Chorizo Soup

Large Plates

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Dressed Crab Salad Beetroot, Hard Boiled Egg, Thousand Island Dressing and Wholemeal Bread</td>
</tr>
<tr>
<td>Braised Oxtail and Onion Pudding in Red Wine Creamed Potatoes, Leeks and Carrots</td>
</tr>
<tr>
<td>Cold Meat Platter Cooked Ham, Beef Pastrami, Chorizo Sausage, Cumberland Pie</td>
</tr>
</tbody>
</table>

Lighter Options

<table>
<thead>
<tr>
<th>Lighter Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken, Kale and Peanut Salad (gf)</td>
</tr>
<tr>
<td>Spiced Lentil and Bean Chilli Steamed Jasmine Rice and Guacamole (v) (gf)</td>
</tr>
<tr>
<td>Sweet Potato and Carrot Fritters Lime Yoghurt and Green Salad (v)</td>
</tr>
</tbody>
</table>

Sandwiches

<table>
<thead>
<tr>
<th>Sandwiches</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Mayonnaise and Sweetcorn Baguette with Chunky Chips</td>
</tr>
</tbody>
</table>

To Drink…

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Insert Glass of White Wine Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX</td>
</tr>
<tr>
<td>Insert Glass of White Wine Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX</td>
</tr>
<tr>
<td>Insert Glass of Rosé Wine Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX</td>
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<tr>
<td>Insert Glass of Red Wine Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX</td>
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</tbody>
</table>

Desserts

<table>
<thead>
<tr>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Cake Sultana Purée and Walnut Tapioca Powder (vegan) (gf) (ls)</td>
</tr>
<tr>
<td>Summer Pudding Raspberry Gel and Yoghurt (vegan) (ls)</td>
</tr>
<tr>
<td>Fruit Salad (vegan) (gf) (ls) Always Available</td>
</tr>
<tr>
<td>Gâteau Opéra (gf)</td>
</tr>
<tr>
<td>Great British Pudding Steamed Jam Roly Poly with Custard</td>
</tr>
<tr>
<td>Ice Cream Selection of Ice Cream and Sweet Sauce</td>
</tr>
<tr>
<td>Coffee and Cake Mini Victoria Sponge</td>
</tr>
<tr>
<td>Cheese Board A Selection of Regional British and Continental Cheese with Biscuits</td>
</tr>
</tbody>
</table>

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### Express Lunch
- **Butternut Squash Soup**
  - Pickled Walnuts, Croutons and Ponzu Dressing *(vegan)*
- **Roast Beef*, Horseradish and Rocket Baguette**
  - with Chunky Chips
- **Raspberry and Passion Fruit Delice** *(gf)*

### Small Plates
- **Eggs* Benedict**
  - on a Warm Buttered Crumpet
- **Jamaican Jerk Chicken Salad**
  - Mango and Coriander *(gf)*
- **Butternut Squash Soup**
  - Pickled Walnuts, Croutons and Ponzu Dressing *(vegan)*

### Lighter Options
- **Chicken Kebab**
  - Brown Rice and Stir-fried Vegetables *(gf)*
- **Tagliatelle Pasta**
  - Olives and Capers *(v)*
- **Tempura of Cauliflower, Broccoli Florets and Baby Corn**
  - Tomato Quinoa and Summer Herb Dip *(vegan)*

### Sandwiches
- **Roast Beef*, Horseradish and Rocket Baguette**
  - with Chunky Chips
- **Chicken Katsu Burger**
  - Katsu Mayonnaise and Asian Slaw

### Large Plates
- **Apple, Chicory, Pecan Nut, Ham and Gorgonzola Salad**
- **Slow Cooked Feather Blade Beef Steak**
  - Garlic Mashed Potatoes, Tomato Braised Mediterranean Vegetables and Basil Houmous
- **Cold Meat Platter**
  - Cooked Ham, Roast Sirloin of Beef*, Salami Sausage, Lamb and Mint Pie
- **Barnsley Lamb Chop with Rosemary and Garlic Rub**
  - Anchovy Smoked Baked Potato Skins, Honey Glazed Baby Carrots and Oxford Sauce *(gf)*
- **Beer Battered Cod and Golden Scampi**
  - Pea Fritter, Thick Cut Chips and Pickled Onion
- **Sides**
  - Chunky Chips | Spiced Potato Wedges | Ratatouille | Garlic Bread

### Great British Pudding
- **Baked Eve’s Sponge Pudding**
  - with Custard

### Desserts
- **Strawberry and Greek Yoghurt Fool**
  - Oat Crumble *(ls)*
- **Raspberry and Passion Fruit Delice** *(gf)*
  - *(not suitable for vegetarians)*
- **Fruit Salad** *(vegan) *(gf) *(ls)*
  - *(Always Available)*
- **Dark Chocolate and Olive Oil Marquise**
  - Orange Sorbet, Candied Orange and Spiced Syrup *(vegan) *(gf)*
- **Ice Cream**
  - Selection of Ice Cream and Sweet Sauce
- **Carrot Cake** *(vegan) *(gf)*
- **Coffee and Cake**
  - Carrot Cake *(vegan) *(gf)*

### 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 Fries (v)
Mango and Kiwi Meringue

Small Plates

Chicken Caesar Salad
Romaine Lettuce, Parmesan, Croutons and Caesar Dressing
Sun-dried Tomato, Garlic and Olive Croquettes with Ratatouille (vegan)
Five Bean and Lentil Soup (v) (gf)

Large Plates

Seafood Salad
Black Beans and Papaya Salsa (gf)
Baked Macaroni Cheese
Spring Onions and Garlic Bread (v)
Cold Meat Platter
Cooked Ham, Beef Brisket, Roast Chicken, Gala Pie

Grill

Cajun Spiced Flank Steak*
Baby Leaf Salad (gf)

To Share

Fritto Misto
Prawns, Calamari, Scampi, Whitebait, Salt and Pepper Squid and Garlic Aioli

Desserts

Lemon, Poppy Seed and Cashew Nut Cheesecake (vegan) (ls)
Mango and Kiwi Meringue
Chantilly Cream (gf)
Cinnamon Roasted Apple
Cream Cheese and Sultanas (vegan)
Fruit Salad (vegan) (gf) (ls) Always Available

Great British Pudding
Steamed Chocolate Sponge Pudding
Vanilla Sauce
Ice Cream
Selection of Ice Cream and Sweet Sauce
Coffee and Cake
Dundee Cake

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

Sandwiches

Brie, Cranberry and Rocket Baguette with Fries (v)
Ham and Cheese Panini
Slaw and Fries

Lighter Options

Smoked Mackerel and Horseradish Paté
Wholemeal Toast
Chestnut, Spinach and Blue Cheese en Croûte
Apple, Courgette and a Grain Mustard Cream (v)
Stir-fried Quorn with Oriental Vegetables
Rice Noodles and Sesame (vegan) (gf)

To Drink...

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

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Express Lunch

Cauliflower Soup
Golden Croutons (v)
Roast Chicken Club Baguette
Chunky Chips and Slaw
Vanilla Panna Cotta
with Strawberries

Small Plates

Salt and Pepper Squid
Garlic Mayo Dip

Tempura of Vegetables
Tamari Dip (vegan) (gf)

Cauliflower Soup
Golden Croutons (v)

Large Plates

Cottage Cheese Salad
Fresh Tropical Fruits (v)

Gammon with Parsley Sauce
Mashed Potatoes and Peas

Cold Meat Platter
Cooked Ham, Corned Beef, Garlic Sausage, Veal and Ham Pie

Grill
Grilled Cornish Sardines
on Bruschetta
Marsh Samphire and Rustic Tomato Sauce

To Share
Ploughman’s
Cheddar, Ham, Pork Pie, Stilton,
Country Bread and Pickles

Sides
Chunky Chips | Parsley New Potatoes | Buttered Peas | Garlic Bread

Desserts

Vanilla Panna Cotta
with Strawberries and a Ginger Crumb
Courgette Cake
Cinnamon Mascarpone and Pistachios (ls)
Fruit Salad
(vegan) (gf) (ls)

To Drink...

Insert Glass of White Wine
Ficabòl. Olorepò dorìs volorestìa pro odi nonem naturit mi, qui quam
XX.XX

Insert Glass of Red Wine
Ficabòl. Olorepò dorìs volorestìa pro odi nonem naturit mi, qui quam
XX.XX

Insert Glass of Rosé Wine
Ficabòl. Olorepò dorìs volorestìa pro odi nonem naturit mi, qui quam
XX.XX

Insert Glass of Red Wine
Ficabòl. Olorepò dorìs volorestìa pro odi nonem naturit mi, qui quam
XX.XX

Insert Glass of Red Wine
Ficabòl. Olorepò dorìs volorestìa pro odi nonem naturit mi, qui quam
XX.XX

Always Available

Great British Pudding
Steamed Clootie Dumpling
Chantilly Cream

Ice Cream
Selection of Ice Cream
and Sweet Sauce

Coffee and Cake
Chocolate Orange
Cupcake (ls)

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

Sandwiches

Roast Chicken Club Baguette
Chunky Chips and Slaw

Crisp Sesame Fish Burger
Chunky Chips and Lime Mayonnaise

Lighter Options

Grilled Halloumi and Fig Salad
Spinach, Rocket and Coriander Dressing (v) (gf)

Edamame Bean and Pea Risotto
Black Garlic and Pickled Ginger (v) (gf)

Mushroom, Chestnut and Cranberry Filo Tart
Roasted Mediterranean Vegetables (vegan)

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Express Lunch

Braised Beef, Ale and Mushroom Soup (gf)

~

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

~

Chocolate Profiteroles Warm Chocolate Sauce

Small Plates

Thai Vegetable Spring Roll
Rice Noodle Salad and Peanut Sauce (v)

Celeriac, Apple, Roast Beetroot and Pecan Nut Salad (vegan) (gf)

Braised Beef, Ale and Mushroom Soup (gf)

Large Plates

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

Chicken Tikka Masala
Pilau Rice, Poppadoms and Chutney

Cold Meat Platter
Cooked Ham, Salami Sausage, Roast Beef*, Poultry Pie

Sandwiches

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

Chicken Parmigiana Burger with Chunky Chips

Lighter Options

Sweet Potato, Goat’s Cheese and Onion Tart Bitter Leaf Salad (v)

Macaroni Pasta Gratinati Cheddar Cheese Sauce and Focaccia (v)

Goan Coconut and Vegetable Caldeen Spiced Rice and Chutney (vegan)

Desserts

Rosemary Roasted Pineapple Mango and Pink Peppercorn Sorbet, Banana Jam (vegan) (gf) (ls)

Chocolate Profiteroles

Fruit Salad (vegan) (gf) (ls)

Great British Pudding Orange Marmalade Sponge Pudding Vanilla Sauce

Ice Cream Selection of Ice Cream and Sweet Sauce

Coffee and Cake Battenberg

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

To Drink...

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

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

Insert Glass of Rosé Wine
Ficabo. Olorepudorios volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Red Wine
Ficabo. Olorepudorios volorestia pro odi nonem naturit mi, qui quam £XX.XX

To Share

Porchetta
Roast Potatoes, Green Salad and Apple Purée

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

Grill

Sides
Chunky Chips | Roast Potatoes | Thyme Roasted Root Vegetables | Garlic Bread

Always Available

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Express Lunch

- **Small Plates**
  - Creamed Chickpea Soup
    - Gram Flour Croûtons (v)
  - Honey Roast Ham and Egg Salad Baguette with Chunky Chips
  - Baked Chocolate and Coffee Cheesecake
    - Chantilly Cream (gf)

- **Sandwiches**
  - Honey Roast Ham and Egg Salad Baguette with Chunky Chips
  - Bourbon Glazed Cheese Burger with Chunky Chips

- **Lighter Options**
  - Vegetable Crudités and Guacamole
    - Tortilla Chips (vegan) (gf)
  - Roast Pumpkin Tortellini
    - Sage Butter, Toasted Pine Nut and Sweetcorn Sauce (v)
  - Crisp Polenta and Grilled Artichokes
    - Salsa Verde (vegan) (gf)

- **To Drink...**
  - Insert Glass of White Wine
    - Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam XXX.XX
  - Insert Glass of Rose Wine
    - Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam XXX.XX
  - Insert Glass of Red Wine
    - Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam XXX.XX

- **Large Plates**
  - Tuna Niçoise
    - New Potatoes, Plum Tomatoes and French Dressing (gf)
  - Pork and Chicken Terrine
    - Pickled Mushrooms, Quail’s Egg* and Red Wine Reduction (gf)
  - Red Cabbage Consommé
    - Gala Apple, Grape Mustard and Sauvignon Vinegar (vegan) (gf)
  - Beer Battered Cod Fillet
    - Chips, Mushy Peas, Tartare Sauce and Stottie Bread
  - Cold Meat Platter
    - Cooked Ham, Ox Tongue, Roast Chicken, Game Pie
  - Mixed Grill
    - Minute Steak*, Lamb’s Liver, Pork and Leek Sausages, Back Bacon, Chestnut Mushrooms, Grilled Tomato and Chips
  - Cured Continental Meat Platter
    - Mozzarella, Olives, Sun-blushed Tomato and Grissini

- **Grill**
  - To Share
  - Cured Continental Meat Platter
    - Mozzarella, Olives, Sun-blushed Tomato and Grissini

- **Sides**
  - Chunky Chips | Spiced Potato Wedges | Garden Vegetables | Garlic Bread

- **Desserts**
  - Coconut and Lemongrass Panna Cotta
    - Ginger Crumb and Strawberries (vegan) (gf) (ls)
  - Sticky Toffee Cake
    - Date Purée and Apple Compote (vegan)
  - Baked Chocolate and Coffee Cheesecake
    - Chantilly Cream (gf)
  - Fruit Salad (vegan) (gf) (ls)
  - Ice Cream
    - Selection of Ice Cream and Sweet Sauce
  - Coffee and Cake
    - Five Spiced Chocolate Brownie (vegan) (gf)
  - Great British Pudding
    - Spotted Dick with Custard
  - Cheese Board
    - A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch
Chicken Noodle Soup (gf)
Chicken Caesar Wrap
Fries and Slaw
Chocolate Brownie
Vanilla Ice Cream

Small Plates
Crisp Ricotta Ravioli
Warm Arrabbiata Sauce (v)
Salad of Baby Leaves,
Toasted Quinoa, Walnuts, Lime,
Mango and Gremolata
(vegan) (gf)
Chicken Noodle Soup (gf)

Large Plates
Egg Mimosa and Pulled Ham Salad
Thousand Island Dressing
Lamb and Rosemary
Steamed Suet Pudding
Boiled Potatoes and Carrots
Cold Meat Platter
Cooked Ham, Beef Brisket, Roast Turkey Breast, Veal and Ham Pie

Sandwiches
Chicken Caesar Wrap
Fries and Slaw
Crisp Fish Burger
Fries and Sweet Chilli Mayonnaise

Lighter Options
Salad of Roast Beetroot and Mixed Greens
Vanilla Balsamic Dressing (vegan) (gf)
Fusilli Pasta
Creamed Pesto, Pine Nuts and Walnuts (v)
Carrot Rösti and Garlic Butter Beans
Coriander Pesto and Sweet Potato Chips (vegan) (gf)

To Drink...
Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX
Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX
Insert Glass of Rosé Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX
Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Desserts
Baked Ricotta Cheesecake
Blackberry Jam (ls)
Chocolate Brownie
Vanilla Ice Cream
Chilled Lemon Soufflé
Blackberry Sorbet and Poached Blackberries (vegan) (gf)
Fruit Salad
(vegan) (gf) (ls)
Always Available
Great British Pudding
Oven Baked Rice Pudding with Nutmeg
Warm Raspberry Sauce (gf)
Ice Cream
Selection of Ice Cream and Sweet Sauce
Coffee and Cake
Marble Cake (gf)
Cheese Board
A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

Cream of Celeriac Soup
Golden Croutons (v)

~

Egg Mayonnaise and Spring Onion Baguette with Fries (v)

~

Black Forest Morello Cherry Gateau

Small Plates

Crispy Duck and Broccoli Salad
Bean Sprouts, Toasted Almonds and Hoisin Sauce (gf)

Chilled Cucumber Consommé
Spinach, Bok Choy and Soy Sauce (vegan) (gf)

Cream of Celeriac Soup
Golden Croutons (v)

Large Plates

Caesar Salad
Crisp Pancetta

Cheddar Cheese and Onion Tart
Potato Skin and Warm Homemade Tomato Ketchup (v)

Cold Meat Platter
Cooked Ham, Salami Sausage, Roast Sirloin of Beef*, Game Pie

Grill

Bratwurst Sausage
Warm Potato Salad, Peas and Brown Onion Sauce

To Share

Roast Chicken
Game Chips, Vegetables and Bread Sauce

Sides
Fries | Roast Potatoes | Roasted Vegetables | Garlic Bread

Sandwiches

Egg Mayonnaise and Spring Onion Baguette with Fries (v)

American Bacon and Cheese Burger
French Fries and Coleslaw

Lighter Options

Toasted Avocado on Sourdough with Chilli and Lime (v)

Feta, Tomato and Spinach Filo Pastry
Mediterranean Potatoes and Romesco Dip (v)

Thai Green Vegetable Curry
Jasmine Rice (vegan) (gf)

To Drink...

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

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

Desserts

Minted Pineapple
Mango Soup and Lemon Sorbet (gf) (ls)

Black Forest Morello Cherry Gateau

Vanilla Soya Rice Pudding
Raspberry Jam (vegan) (gf)

Fruit Salad (vegan) (gf) (ls)

Great British Pudding
Baked Spiced Plum Upside-Down Cake
Vanilla Sauce

Ice Cream
Selection of Ice Cream and Sweet Sauce

Coffee and Cake
Swiss Roll

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

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