

starters

CHICKEN SATAY BITES (V avail.)

CORNISH CRAB TOSTADA

WARM MARINATED OLIVES

SEARED AHI TUNA TATAKI

WARM BACON WRAPPED DATES

STUFFED MUSHROOMS (V or VG)

SEASONAL CROSTINI (V or VG)

peanut sauce. chili oil. coriander.

charred corn. pico. salsa verde.

orange peel. garlic. mixed olives.

ponzu. sesame seeds. coriander.

blue stilton. hot honey.

parmesan. spinach. artichoke.

delicious & seasonally inspired.

side platters

CRUDITÉ PLATTER + DIPS (V)

CITRUS CAPRESE SALAD (VG)

GREEN GODDESS SALAD (V)

MEDITERRANEAN SKEWERS (VG)

two seasonal dips to accompany.

balsamic glaze. basil. mozzarella.

baby gem. tons of herbs. dukkah.

seasonal veggies. tzatziki drizzle.

main

CRYING TIGER RIBEYE STEAK

"nam jim jaew" sauce. cucumber. sticky rice.

COCONUT POACHED FISH

seasonal vegetables. crispy onions. 3 grains.

GRILLED TOFU SKEWERS (V)

charred tomato. giant couscous. zhough.

MISO GLAZED AUBERGINE (V)

spring onion. sesame. shoyu. soba noodles.

CHARRED CABBAGE STEAK (VG)

pomodoro sauce. mozzarella. basil.

dessert

FRESH FRUIT PLATTER (V or VG)

seasonal variety. sweet yoghurt dip.

KEY LIME TRANCHE (VG)

biscuit base. 3 creams. demerara. lime juice.

CLASSIC CHEESE PLATTER (VG)

2 varieties of british cheese. grapes. biscuits.

FRUIT POSSET (V or VG)

seasonal fruit. crumble topping. edible flower.

DARK CHOCOLATE MOUSSE (V or VG)

70% cocoa. candied stem ginger.

breakfast options

•toast •pastries •fruit

•spreads •yoghurt

•granola •avocado •hard-boiled eggs •herby oil

lunch options

•wraps •baguettes

•salads •summer rolls

•ploughman's •build your own jacket potato bar

allergies

(V) = vegan

(VG) = vegetarian

Many items can be adjusted for gluten intolerance / any other dietary needs

