

British grazing table

Savoury bites

Pork, apple and black pudding mini pork pie 375kcal per 100g

Traditional gala pie 297kcal

Traditional scotch egg 345 kcal

Traditional Cumberland sausage roll 396kcal

Vegan sausage roll 389kcal

Platters

Charcuterie board

Air-dried beef, Mortadella, dry-cured ham, Serrano ham, salami, chorizo 257kcal per 100g

Cheese board (v)

Croxtan Cheddar, red Leicester, Stilton Blue, Brie, White Stilton with apricot, white Stilton with mango, ginger 289kcal per 100g

Vegan cheese board (vg)

Brie, Cheddar, white vegan, Greek-style feta, Shamembert, macadamia white 310kcal per 100g

Smoked fish platter 327kcal per 100g

Focaccias

Rosemary focaccia 292kcal per 100g

Olive focaccia 298kcal per 100g

Small plates and salads

***Chicken terrine** 187kcal / **Pork terrine** 187kcal

Heritage tomato salad (vg) 192kcal

Couscous salad (vg) 212kcal

Desserts

De-constructed Eton mess (vg) 257kcal per 100g

Meringues: Lemon and thyme | Strawberry and balsamic | Chocolate

Toppings: Traditional Chantilly cream | Seasonal berries | Biscoff crumbs (vg) | Fudge pieces (vg), Marshmallows | Lemon curd | Blueberry compôte

Tiramisu (v) 237kcal

Toffee brownie (v) 371kcal per 100g

Traditional profiteroles 345kcal

***Our chicken and pork terrines are featured on a rotating basis – please ask for today's selection**

(v) vegetarian | (vg) vegan

Please ask us about the allergens in our food

We use a wide range of ingredients in our kitchen, some which may contain allergens. If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergen champions who will be happy to assist. Adults need around 2000kcal a day.