

British grazing table

Savoury bites

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

Focaccias

Rosemary focaccia 292kcal per 100g

Olive focaccia 298kcal per 100g

Small plates and salads

Chicken slider 161kcal per 100g

Beef slider 352kcal per 100g

Vegan slider (vg) 205kcal per 100g

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

Topplings: 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

(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.