



EAT & SHOOT

g/f = Gluten Free | d/f = Dairy Free | V/n = Vegan

Breakfast

Pork & Vegan Sausages g/f | d/f | V/n
Baked Beans & Mushrooms g/f | d/f | V/n
Smoked Streaky Bacon

Freshly Scrambled Eggs
All-Butter Croissants
Breakfast Guacamole g/f | d/f | V/n

BREAD: Baps & Farmhouse Loaf
inc. Vegan & Gluten Free Bread
Fruit Bowl

Berry Granola with Greek Yoghurt & Mango Coulis / Overnight Bircher – Soaked Oats, Cinnamon Crumble, Berries, Apple Compôte, Toasted Seeds & Agave Syrup V/n

Lunch

(Please indicate if a FISH course is required)
(Select 1 Option)

1

Italian Brisket Ragù with Herb & Olive Oil Mash d/f | d/f
Ratatouille with Poached Basil Chicken g/f | d/f
Pumpkin Ravioli Bowl topped with Vegan Nduja
Roasted Parsnip with Quinoa, Rocket & Parmesan g/f
Balsamic Beetroot Salad g/f | d/f | V/n
Baby Leaf Salad & Dressings g/f | d/f | V/n
Seasonal Desserts

2

Chicken Katsu & Steamed Jasmine Rice *contains nuts
Charred Cauliflower with Sweet Spicy Gochujang Sauce d/f | V/n
Braised Chilli Beef with Wholegrain Wild Rice g/f | d/f
Roasted Squash with Greens & Vegan Aioli g/f | d/f | V/n
Tenderstem Broccoli, Fine Beans with Lime & Coriander g/f | d/f | V/n
Baby Leaf Salad & Dressings g/f | d/f | V/n
Seasonal Desserts

3

Smoked Paprika & Honey Glazed Ribs d/f
Chicken Chasseur with Sautéed Mushrooms & Shallots g/f | d/f
Spinach & Gouda Croquettes
Crushed Garlic & Rosemary Potatoes g/f | d/f | V/n
Pulled Burrata with Peppers, Courgettes & Pine Nuts
Baby Leaf Salad & Dressings g/f | d/f | V/n
Seasonal Desserts

4

Garlic Butter Chicken with Pomme Purée g/ff
Linguine Bolognese with Crushed Parmesan
Spinach Spanakopita with Crumbled Feta & Gremolata
Green Vegetable Medley g/f | d/f | V/n
Puy Lentil, Sun-blush Tomatoes & Dates & Feta g/f
Baby Leaf Salad & Dressings g/f | d/f | V/n
Seasonal Desserts

Afternoon Tea

Handheld Poke-Style Bowls
Poached Chicken
Vegan Gyozas d/f | V/n

Houmous, Crudités & Charred
Flatbread d/f | V/n

Classic Tea-time Desserts
Cut Fruit & Berries g/f | d/f | V/n

Cookies - Spiced Nuts – Olives

Allergy Notice

Our dishes contain NUTS, are NUT products, or have been produced in an environment where NUT ingredients and other allergens including WHEAT, GLUTEN, DAIRY and CELERY are used. PLEASE NOTE: in dishes described as GLUTEN or DAIRY free, items containing these allergens have not been used as an ingredient, however the dish has been produced in a kitchen where these allergens have been used and as such can not guarantee or be certified as free of GLUTEN, DAIRY, NUTS or other allergens.