

SOUP From £4.00

Green pea, chilli &
coconut milk

Cream of mushroom &
mixed peppers

MAIN COURSES from £8.50

Chicken breast with brie &
cranberry wrapped in prosciutto

Turkey and pomegranate pastries
topped with walnuts

Brie, blueberries and walnut quiche

Aubergine filled with med veg, harissa,
cheese and chick peas

Wood pigeon and wild mushroom salad

Spinach, wild mushroom and
smoked cheese quiche

SANDWICHES from £4.75

Chilli chicken, spring onions, rocket

Smoked cheese, beetroot chutney,
red onion and red chard

Turkey, Caesar dressing, cucumber,
parmesan shavings and pea shoots

We cater for a range of allergens and
dietaries including non-gluten containing,
vegan, vegetarian and dairy free. Please note
that our gluten free dishes are made
with non-gluten containing ingredients,
but are made in a kitchen that handles
gluten-containing ingredients.

SALADS from £3.00

Penne, pesto, sun blush tomatoes,
olives, parmesan, rocket

Bombay potatoes, onion, tomato, almonds,
avocado, mango, toasted coconut

New potatoes, green beans, olives,
wholegrain, sun blush tomatoes and olives

Butternut squash, pearl cous cous, spinach,
red onion, cranberries, pecans, orange
juice, Dijon, garlic, honey, cider vinegar,
olive oil

Panzanella

Parsnip, plums, toasted
pecans, spinach & maple
dressing

Sweet potato, goats cheese, pecan, rocket,
smoked bacon with a honey, lemon
& mustard dressing

Beetroot, orange, red onion, orange zest
& raspberry vinegar

Green lentil, giant cous cous, peas, yellow
& red peppers, sun blush tomato, goats
cheese, garlic, honey, basil, lemon juice &
olive oil

Broccoli, smoked bacon, toasted sunflower
seeds, red onion, black grapes, mayo, apple
cider vinegar

Roasted aubergine with Greek yogurt &
pomegranate seeds

Halloumi, rocket, red chard, radish,
cherry tomato, poppy seeds, mixed
peppers, olive oil & lemon dressing

Citrus beetroot salad with roasted carrots,
goats cheese, pistachio, red onion, oranges,
radicchio