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## BREAKFAST BITES

Selection of breakfast pastries (v) £4 per person

Chia yoghurt, apple & cinnamon (pb,gf) £5 per person

House oat & almond granola, fruit compote, yoghurt (v) £6 per person

Not avocado on toast, crushed broad beans, chilli, herbs (pb) £4 per person

Banana French toast, maple syrup, caramelised pecans (v) £5 per person

Freshly baked chocolate chip cookies (v) £3 per person

Seasonal fruit skewers (pb,gf) £4 per person

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## BREAKFAST GRAZING, £30 per person

Selection of mini breakfast pastries (v)

Chia yoghurt, apple & cinnamon (pb,gf)

House oat & almond granola, fruit compote, yoghurt (v)

Not avocado on toast, crushed broad beans, chilli & chives (pb)

Banana French toast, maple syrup, caramelised pecans (v)

Coffee & Tea

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.



LUNCH, £35 per person

NIBBLES

Homemade BBQ crisps (pb)

SANDWICHES (choose 2 from the below)

Rich yolk egg & mustard cress slider (v)

Sliced gammon & Montgomery chedder bun

Smoked salmon, cream cheese & cucumber bun

Chicken Caeser wrap, gem lettuce, pickled shallots

SALADS (choose 2 from the below)

Summer Green salad, red gem lettuce, Ranch dressing (v)

Heritage Tomato salad, strawberry & hot honey dressing (v,gf)

Grilled Chicken Caeser salad, gem lettuce, pickled shallots

Green Goddess salad, coconut yoghurt, toasted seeds (pb)

Served with fries

SWEET

Seasonal Fruit platter (pb,gf)

Ginger cake, tea cream, stem ginger (v)



