

	23 September	24	25	26	27	28	29
Soup	Celeriac and apple soup <i>VV</i>	Roasted tomato and basil Crushed olives <i>VV</i>	French onion Cheese croutons <i>VGD</i>	Moroccan bean soup Harissa <i>VV</i>	Watercress Black pepper crème fraiche <i>VD</i>	X	X
Servery Lunch <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Lamb kofta, hummus, tomato, onion and coriander salad Puy lentil and rosemary ragu, vegan parmesan, gluten free penne <i>VVN</i> Potato wedges <i>VV</i> Spinach <i>VV</i> Roasted carrots <i>VV</i>	Roast lemon and thyme chicken, chicken gravy, Yorkshires <i>DG</i> Sticky BBQ tempeh, rawslaw <i>VVG</i> Croquette potatoes <i>VVG</i> Steamed kale <i>VV</i> Leeks <i>VV</i>	Ham and mushroom pizza <i>GD</i> 5 bean jerk chilli stuffed taco, rice, salad, guacamole <i>VV</i> Fries <i>GVV</i> Steamed greens with lemon <i>VV</i> Green beans <i>VV</i>	Chicken, spinach, garlic and cream pasta bake <i>GD</i> Vegetable lasagne <i>VV</i> Slow-roasted vegetables <i>VV</i> Cauliflower with chilli dressing <i>VV</i>	Breaded fish of the day, charred lemon <i>G</i> Fish-less fingers, tartare sauce <i>VVG</i> Chips <i>VVG</i> Mushy peas <i>VV</i> Carrots, broccoli <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Closed	Closed	Chicken Kiev, watercress <i>GD</i> Spanakopita <i>VGD</i> Spiral fries <i>VVG</i> Stir-fried vegetables <i>VV</i> Sweetcorn and peppers <i>VV</i>	Turkey casserole, thyme dumplings Three lentil and mushroom pie, porcini potato topping <i>VV</i> Giant couscous <i>VVG</i> Braised celery <i>VV</i> Leeks in cheese sauce <i>VGD</i>	Prawn, white wine and cream sauce <i>GD</i> Caponata sauce <i>VV</i> Red pesto <i>VD</i> Linguine <i>VVG</i> Corn fusili <i>VV</i> Roasted squash and celeriac with oregano <i>VV</i>	Pork schnitzel, sauerkraut, lemon <i>G</i> Seitan doner, mint dressing, chilli sauce, griddled pitta, salad <i>VVG</i> Smoked rosemary salt dusted fries <i>VG</i> Fine beans <i>VV</i> Spiced cauliflower <i>VV</i>	Roast turkey, bread sauce cranberry gravy <i>G</i> Cherry tomato, wild mushroom and spinach pesto pasta <i>VV</i> Roast potatoes <i>VV</i> Selection of steamed seasonal vegetables <i>VV</i> Selection of roasted root vegetables <i>VV</i> <i>Included with your main</i> Yorkshire pudding <i>VGD</i>

	30	1 October	2	3	4	5	6
Soup	Minestrone <i>VVG</i>	Butternut squash <i>VV</i>	Spinach Nutmeg croutons <i>VVG</i>	Curried parsnip Poppadum crumb <i>VV</i>	Sweetcorn chowder Roasted corn <i>VD</i>		X
Servery Lunch <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Smoked cheddar, chicken and spinach risotto, olive tapenade <i>VDN</i> Sweet potato rosti, griddled maple tofu, chive sauce <i>VVG</i> French fries <i>VV</i> Roasted carrots <i>VV</i> Steamed greens <i>VV</i>	Turkey banh mi, carrot and cucumber salad, baby gem <i>G</i> Falafels, beetroot hummus, pickled red cabbage, red chard Griddled pitta <i>VVG</i> Lattice fries <i>VVG</i> Minted peas <i>VV</i> Broccoli with toasted sesame <i>VV</i>	Watercress, horseradish and smoked trout roulade, chive crème fraiche <i>D</i> Five bean quesadilla, guacamole, green pepper salsa, spinach <i>VVG</i> Spiced rice <i>VV</i> Carrots and kohlrabi <i>VV</i> Garlic roast cauliflower <i>VV</i>	Lasagne, garlic bread <i>GD</i> Pulled jackfruit shawarma, beetroot tahini, tzatziki, flatbread <i>VVG</i> Skin-on fries <i>VVG</i> Roasted vegetables <i>VV</i> Sweetcorn <i>VV</i>	Beer battered fish, lime tartare sauce <i>G</i> Vegan cauli-scampi, lime tartare sauce <i>VVG</i> Chips <i>VVG</i> Bashed peas <i>VV</i> Steamed vegetables <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Cod baked in tomato, olive, oregano and paprika sauce, herb salad Lentil lasagne, garlic bread <i>VDG</i> Sauté potatoes with roasted onions <i>VV</i> Braised rice <i>VV</i> Sweetcorn <i>VV</i> Celeriac chips <i>VV</i>	Toad in the hole, onion gravy <i>DG</i> Vegetable schnitzel, roquette and watercress <i>VVG</i> Mashed potatoes <i>VV</i> Fine beans <i>VV</i> Glazed carrots <i>VV</i>	Treacle and fennel seed roast turkey, white wine and tarragon gravy Puy lentil, chestnut and squash Wellington, vegetable gravy <i>VVG</i> Roast potatoes <i>VV</i> Spinach <i>VV</i> Courgette chips <i>VV</i>	Pollock, prawn and white wine pie, rosti topping <i>D</i> Moussaka <i>VVG</i> Croquette potatoes <i>VVG</i> Roasted Autumn vegetables <i>VV</i> Leeks gratin <i>VV</i>	Porchetta, mini soft bap, radicchio, gravy <i>G</i> Chickpea fritters, shredded beetroot salad, ras al hanout hummus <i>VV</i> Sauté potatoes with red onion and oregano <i>V</i> Broccoli <i>VV</i> Seasonal greens <i>VV</i>	Turkey kofte, chilli relish, cumin rice, tzatziki <i>D</i> Stone baked margarita, buffalo mozzarella, fresh basil <i>VDG</i> Lentil meatballs, marinara sauce, spaghetti <i>VVG</i> Potato wedges <i>VVG</i> Roasted aubergines <i>VV</i> Fine beans with olives <i>VV</i>	Roast beef, home-made horseradish sauce, gravy <i>D</i> Mushroom stuffed chicken breast, marsala sauce Roast Mediterranean vegetable and cashew cheese stack <i>VVN</i> Roast potatoes <i>VV</i> Dauphinoise potatoes <i>VD</i> Cabbage, leeks, carrots <i>VV</i> Broccoli and peas <i>VV</i> <i>Included with your main</i> Yorkshire pudding <i>VGD</i>

	7	8	9	10	11	12	13
Soup	Sweet potato Garlic croutons <i>VVG</i>	Cream of mushroom Croutons <i>VDG</i>	Leek and potato Crispy leeks <i>VD</i>	Curried coconut Roasted chickpeas <i>VV</i>	Carrot and coriander Cumin oil <i>VV</i>		X
Servery Lunch <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Smoked haddock and prawn pie <i>D</i> Spaghetti carbonara <i>GD</i> Smoked tofu taco, rawslaw, mango salsa, spiced rice, jalapenos <i>VV</i> Salt and balsamic vinegar fries <i>VVG</i> Sautéed cabbage <i>VV</i> Peas <i>VV</i>	Pizza Fiorentina <i>VGD</i> Coq au vin Miso roasted aubergine, black bean cream, pomegranate, coriander <i>VV</i> Herb rice <i>VV</i> Sweet potato wedges <i>VV</i> Selection of steamed greens <i>VV</i> Carrots <i>VV</i>	Shepherd’s pie, lamb gravy Ricotta and spinach cannelloni, roasted cherry tomatoes, basil pistou <i>VDG</i> Lemon and garlic tempeh, roasted peppers, tomato salsa <i>VV</i> Fennel seed parmentier potatoes <i>VVG</i> Sweetcorn <i>VV</i> Roasted cauliflower <i>VV</i>	Smokey pulled turkey brioche bap, gherkins, BBQ relish <i>G</i> Fried goat’s cheese, dressed roquette, fig chutney <i>G</i> Herby falafel, baby spinach, crispy onions, beetroot hummus <i>VV</i> Lattice fries <i>VVG</i> Broccoli <i>VD</i> Baked beans <i>VV</i>	Fried fish medley, aioli, charred lemon <i>G</i> Chicken cacciatore No-fish fingers, charred lemon, aioli <i>VVG</i> Chips <i>VVG</i> Brown rice <i>VVG</i> Minted peas <i>VV</i> Fine beans <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Steak and ale pie <i>G</i> Three cheese, leek and thyme quiche <i>VGD</i> Chickpea, cauliflower and spinach korma, poppadum <i>VVG</i> Sauté potatoes <i>VVG</i> Coconut rice <i>VV</i> Broccoli <i>VV</i> Roasted parsnips <i>VV</i>	Seven-hour roast shoulder of Tuscan marinated pork, glazed apple Turkey and cider casserole, herb dumplings <i>GD</i> Sweet potato, olive, tomato and butterbean bake, hazelnut and polenta crust <i>VVN</i> Potato and roasted garlic mash <i>VV</i> Olive couscous <i>VVG</i> Fine beans <i>VV</i> Creamed swede <i>VV</i>	Honey and orange glazed sea trout, fried kale Chicken paella Mushroom, squash and borlotti bean tagine, couscous, tahini dressing <i>VVG</i> Croquette potatoes <i>VVG</i> Balsamic kale <i>VV</i> Courgette chips <i>VV</i>	Local venison and port pie <i>G</i> Slow-cooked marmalade pork belly, orange gravy Spinach, lentil and MozzaRisella Wellington, vegetable gravy <i>VVG</i> Roasted garlic and rosemary new potatoes <i>VV</i> Farro <i>VVG</i> Roasted celeriac <i>VV</i> Cauliflower cheese <i>VD</i>	Beef cannelloni, garlic bread <i>GD</i> Turkey rogan josh, poppadum <i>G</i> Tofu and baby corn Thai green curry <i>VV</i> Coconut rice <i>VV</i> Lattice fries <i>VVG</i> Carrots <i>VV</i> Sugar snap peas <i>VV</i>	BBQ chicken pizza, roasted peppers, roquette, balsamic <i>GD</i> Grilled sea trout, wilted spinach, hollandaise sauce <i>D</i> Sundried tomato roasted halloumi, olives, roquette, balsamic glaze <i>VD</i> Lasagne <i>VVG</i> Mushroom rice <i>VV</i> Skin-on fries <i>VVG</i> Broccoli <i>VV</i> Roasted aubergines <i>VV</i>	Roast chicken, stuffing, chicken gravy <i>G</i> Toad in the hole, onion gravy <i>GD</i> Squash Mac & Cheese <i>VGD</i> Rice, almond and lentil stuffed tomato, red pepper sauce <i>VVN</i> Roast potatoes <i>VV</i> Mashed potatoes <i>VVG</i> Peas, carrots, cabbage <i>VV</i> Spinach <i>VV</i>

	14	15	16	17	18	19	20
Soup	Spinach and nutmeg Olive oil croute <i>VVG</i>	Fennel and crème fraiche <i>VD</i>	Petits pois Mint dressing <i>VV</i>	Broccoli and blue cheese <i>VD</i>	Roasted tomato Cheese croutons <i>VGD</i>		X
Servery Lunch <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Tuna, new potato and dill fishcakes, parsley sauce <i>D</i> Bacon, mushroom and leek quiche <i>DG</i> Hickory smoked tofu burger, sourdough bun, shredded carrot, burger relish <i>VVG</i> Sweet potato wedges <i>VV</i> Crushed peas <i>VV</i> Broccoli <i>VV</i>	Jerk chicken, griddled lime corn Sundried tomato halloumi baguette, caponata, shredded radicchio <i>VGD</i> Singapore noodles with tempeh and bean shoots <i>VV</i> Spiced rice <i>VV</i> Skin-on fries <i>VD</i> Sugar snap peas <i>VV</i> BBQ beans <i>VV</i>	Turkey lasagne, garlic and cheese bread <i>GD</i> Blackened Cajun fish, red onion salsa, guacamole, crushed tortillas Parsnip rosti, roasted carrot hummus, wilted spinach, toasted almonds <i>VVN</i> Lattice fries <i>VVG</i> Vegetable rice <i>VV</i> Cauliflower, parsley oil <i>VV</i> Sweetcorn <i>VV</i>	Beef burger Cheddar, BBQ sauce, ale onions, American mustard, soft bun <i>DG</i> Pork satay skewer, pickled cabbage, sweet chilli sauce, cucumber <i>N</i> Vegan dog Soft lettuce, sriracha, veganaise, miso dressing <i>VVG</i> Spiral fries <i>VVG</i> Rice noodles <i>VV</i> Peas and beans <i>VV</i>	Goujons of fish, seaweed tartare sauce <i>G</i> Rosemary, garlic and paprika slow-roasted chicken Tempura vegetables, kimchi <i>VVG</i> Chips <i>VVG</i> Sticky rice <i>VV</i> Creamed peas <i>VV</i> Carrots, cabbage and kohlrabi <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Beef Bolognese, whole wheat spaghetti <i>G</i> Aubergine parmigiana <i>VD</i> Three lentil ragu, whole wheat spaghetti <i>VVG</i> Rosemary sauté potatoes <i>VVG</i> Roasted aubergines, peppers and courgettes <i>VV</i> Carrots <i>VV</i>	Shepherd's pie, lamb gravy Griddled gammon steak, maple syrup, fried egg Squash, pinto bean, celeriac and red wine casserole, garlic and herb dumplings <i>VVG</i> Chive mashed potatoes <i>VV</i> Sweet potato fries <i>VVG</i> Sautéed cabbage, black pepper <i>VV</i> Green beans <i>VV</i>	Thai green chicken curry Three cheese Mac & Cheese <i>VDG</i> Chickpea and spinach massaman curry, poppadum <i>VV</i> Garlic fried potatoes <i>VV</i> Sticky rice <i>VV</i> Roasted broccoli, chilli <i>VV</i> Mange tout <i>VV</i>	Lamb tagine, toasted almonds, pomegranate <i>N</i> Turkey, leek and cider pie <i>G</i> Mixed bean chilli, guacamole, salsa, tortillas <i>VV</i> Parmentier potatoes <i>VV</i> <i>G</i> Couscous <i>VVG</i> Slow-roasted aubergine with lemon <i>VV</i> Bashed carrots <i>VV</i>	Sticky hoisin and sherry pork belly Courgette ribbons, ricotta, balsamic and pecorino pizza <i>DG</i> Sweet and sour tempeh and water chestnuts <i>VV</i> Steamed rice <i>VV</i> Sautéed new potatoes <i>VV</i> Sugar snap peas <i>VV</i> Baby sweet corn <i>VV</i>	Piri Piri chicken, rawslaw Wild mushroom ravioli, spinach and hazelnut pesto, truffle pecorino <i>VDGN</i> Tofu shwarma, pickled cabbage, chilli jam, griddled flat bread <i>VVG</i> Triple cooked chips <i>VVG</i> Roasted corn and peppers <i>VV</i> Broccoli <i>VV</i>	Roast lamb, home-made mint sauce Trout Wellington, watercress sauce <i>DG</i> Lentil, and roasted vegetable pasta bake <i>VVG</i> Roast potatoes <i>VV</i> Parsley rice <i>VV</i> Fine beans, broccoli, leeks <i>VV</i> Bashed carrots and swede <i>VV</i> <i>Included with your main Yorkshire pudding VGD</i>

	21	22	23	24	25	26	27
Soup	Celeriac and apple soup <i>VV</i>	Roasted tomato and basil Crushed olives <i>VV</i>	French onion Cheese croutons <i>VGD</i>	Moroccan bean soup Harissa <i>VV</i>	Watercress Black pepper crème fraiche <i>VD</i>	X	X
Servery Lunch <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Sea trout and petit pois linguine <i>GD</i> Lamb kofta, hummus, tomato, onion and coriander salad Puy lentil and rosemary ragu, vegan parmesan, gluten free penne <i>VVN</i> Potato wedges <i>VV</i> Spinach <i>VV</i> Roasted squash with maple <i>VV</i>	Pulled jerk pork hoagie, mango salsa, hot sauce <i>G</i> Roast lemon and thyme chicken, chicken gravy, Yorkshires <i>DG</i> Sticky BBQ tempeh, rawslaw <i>VVG</i> Cajun rice <i>VV</i> Croquette potatoes <i>VVG</i> Steamed kale <i>VV</i> Leeks <i>VV</i>	Ham and mushroom pizza <i>GD</i> Turkey and apricot meatballs, brown rice, chive sauce 5 bean jerk chilli stuffed taco, rice, salad, guacamole <i>VV</i> Fries <i>GVV</i> Steamed greens with lemon <i>VV</i> Green beans <i>VV</i>	Chicken, spinach, garlic and cream pasta bake <i>GD</i> Breaded feta, crushed olives, roquette, sweet pepper sauce <i>VDG</i> Vegetable lasagne <i>VV</i> Slow-roasted vegetables <i>VV</i> Cauliflower with chilli dressing <i>VV</i>	Breaded fish of the day, charred lemon <i>G</i> Carbonara frittata <i>D</i> Fish-less fingers, tartare sauce <i>VVG</i> Chips <i>VVG</i> Mushy peas <i>VV</i> Carrots, broccoli <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Chicken and mushroom pie, gravy <i>DG</i> Vegetable Kiev <i>VDG</i> Cannellini bean, roasted pepper and rainbow chard hotpot <i>VV</i> Mashed potatoes <i>VV</i> Roasted carrots <i>VV</i> Peppered cabbage <i>VV</i>	Tempura fish, sweet chilli sauce, kimchi <i>G</i> Triple Mac & Cheese <i>VDG</i> Jackfruit and chickpea korma, naan <i>VVG</i> Sticky rice <i>VV</i> Sweet potato fries <i>VG</i> Carrots, broccoli and kholrabi <i>VV</i>	Cottage pie Chicken Kiev, watercress <i>GD</i> Spanakopita <i>VGD</i> Cashew spanakopita <i>VVNG</i> Spiral fries <i>VVG</i> Spiced rice <i>VV</i> Stir-fried vegetables <i>VV</i> Sweetcorn and peppers <i>VV</i>	Turkey casserole, thyme dumplings Trout en crouete <i>DG</i> Three lentil and mushroom pie, porcini potato topping <i>VV</i> Giant couscous <i>VVG</i> Smoked paprika fried potatoes <i>VVG</i> Braised celery <i>VV</i> Leeks in cheese sauce <i>VGD</i>	Beef shin ragu Prawn, white wine and cream sauce <i>GD</i> Caponata sauce <i>VV</i> Red pesto <i>VD</i> Linguine <i>VVG</i> Gnocchi <i>VGD</i> Corn fusili <i>VV</i> Roasted squash and celeriac with oregano <i>VV</i>	Pork schnitzel, sauerkraut, lemon <i>G</i> Malaysian beef curry, chilli salad Seitan doner, mint dressing, chilli sauce, griddled pitta, salad <i>VVG</i> Smoked rosemary salt dusted fries <i>VG</i> Sticky rice <i>VV</i> Fine beans <i>VV</i> Spiced cauliflower <i>VV</i>	Roast turkey, bread sauce cranberry gravy <i>G</i> Three cheese and spinach pasta bake <i>VDG</i> Cherry tomato, wild mushroom and spinach pesto pasta <i>VV</i> Roast potatoes <i>VV</i> Selection of steamed seasonal vegetables <i>VV</i> Selection of roasted root vegetables <i>VV</i> <i>Included with your main</i> Yorkshire pudding <i>VGD</i>

	28	29	30	31	1 November	2	3
Soup	Minestrone <i>VVG</i>	Butternut squash <i>VV</i>	Spinach Nutmeg croutons <i>VVG</i>	Pumpkin <i>VV</i>	Sweetcorn chowder Roasted corn <i>VD</i>		X
Servery Lunch <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Smoked cheddar and spinach risotto, olive tapenade <i>VDN</i> Chicken and white wine sauce wrapped in filo <i>GD</i> Sweet potato rosti, griddled maple tofu, chive sauce <i>VVG</i> French fries <i>VV</i> Roasted carrots <i>VV</i> Steamed greens <i>VV</i>	Turkey banh mi, carrot and cucumber salad, baby gem <i>G</i> Slow-roasted honey and cumin lamb, stewed peppers Falafels, beetroot hummus, pickled red cabbage, red chard Griddled pitta <i>VVG</i> Lattice fries <i>VVG</i> Basil couscous <i>VVG</i> Minted peas <i>VV</i> Broccoli with toasted sesame <i>VV</i>	Watercress, horseradish and smoked trout roulade, chive crème fraiche <i>D</i> Sticky BBQ halloumi burger, iceberg, beef tomato, onion rings <i>VDG</i> Five bean quesadilla, guacamole, green pepper salsa, spinach <i>VVG</i> Spiced rice <i>VV</i> Spiral fries <i>VVG</i> Carrots and kohlrabi <i>VV</i> Garlic roast cauliflower <i>VV</i>	Lasagne, garlic bread <i>GD</i> Chicken katsu, pickled radish, katsu sauce <i>G</i> Pulled jackfruit shawarma, beetroot tahini, tzatziki, flatbread <i>VVG</i> Skin-on fries <i>VVG</i> Sticky rice <i>VVG</i> Roasted vegetables <i>VV</i> Sweetcorn <i>VV</i>	Chicken satay skewers, watermelon, satay sauce <i>N</i> Beer battered fish, lime tartare sauce <i>G</i> Vegan cauli-scampi, lime tartare sauce <i>VVG</i> Chips <i>VVG</i> Bashed peas <i>VV</i> Steamed vegetables <i>VV</i> Curry sauce <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Cod baked in tomato, olive, oregano and paprika sauce, herb salad Lentil lasagne, garlic bread <i>VDG</i> Chickpea, spinach and smoked paprika stew, fried green peppers <i>VV</i> Sauté potatoes with roasted onions <i>VV</i> Braised rice <i>VV</i> Sweetcorn <i>VV</i> Celeriac chips <i>VV</i>	Chicken Kiev, watercress <i>DG</i> Toad in the hole, onion gravy <i>DG</i> Vegetable schnitzel, roquette and watercress <i>VVG</i> Parmentier potatoes <i>VVG</i> Mashed potatoes <i>VV</i> Fine beans <i>VV</i> Glazed carrots <i>VV</i>	Treacle and fennel seed roast turkey, white wine and tarragon gravy Tuscan beef meatballs, linguine <i>G</i> Puy lentil, chestnut and squash Wellington, vegetable gravy <i>VVG</i> Roast potatoes <i>VV</i> Spinach <i>VV</i> Courgette chips <i>VV</i>	Lamb and vegetable cobbler <i>G</i> Pollock, prawn and white wine pie, rosti topping <i>D</i> Moussaka <i>VVG</i> Croquette potatoes <i>VVG</i> Roasted Autumn vegetables <i>VV</i> Leeks gratin <i>VV</i>	Porchetta, mini soft bap, radicchio, gravy <i>G</i> Ricotta and spinach cannelloni, roasted cherry tomatoes, basil pistou <i>VDG</i> Chickpea fritters, shredded beetroot salad, ras al hanout hummus <i>VV</i> Sauté potatoes with red onion and oregano <i>V</i> Couscous <i>VVG</i> Broccoli <i>VV</i> Seasonal greens <i>VV</i>	Turkey kofte, chilli relish, cumin rice, tzatziki <i>D</i> Stone baked margarita, buffalo mozzarella, fresh basil <i>VDG</i> Lentil meatballs, marinara sauce, spaghetti <i>VVG</i> Potato wedges <i>VVG</i> Roasted aubergines <i>VV</i> Fine beans with olives <i>VV</i>	Roast beef, home-made horseradish sauce, gravy <i>D</i> Mushroom stuffed chicken breast, marsala sauce Roast Mediterranean vegetable and cashew cheese stack <i>VVN</i> Roast potatoes <i>VV</i> Dauphinoise potatoes <i>VD</i> Cabbage, leeks, carrots <i>VV</i> Broccoli and peas <i>VV</i> <i>Included with your main</i> Yorkshire pudding <i>VGD</i>

	4	5	6	7	8	9	10
Soup	Sweet potato Garlic croutons <i>VVG</i>	Cream of mushroom Croutons <i>VDG</i>	Leek and potato Crispy leeks <i>VD</i>	Curried coconut Roasted chickpeas <i>VV</i>	Carrot and coriander Cumin oil <i>VV</i>		X
Servery Lunch <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Smoked haddock and prawn pie <i>D</i> Spaghetti carbonara <i>GD</i> Smoked tofu taco, rawslaw, mango salsa, spiced rice, jalapenos <i>VV</i> Salt and balsamic vinegar fries <i>VVG</i> Sautéed cabbage <i>VV</i> Peas <i>VV</i>	Pizza Fiorentina <i>VGD</i> Coq au vin Miso roasted aubergine, black bean cream, pomegranate, coriander <i>VV</i> Herb rice <i>VV</i> Sweet potato wedges <i>VV</i> Selection of steamed greens <i>VV</i> Carrots <i>VV</i>	Shepherd's pie, lamb gravy Ricotta and spinach cannelloni, roasted cherry tomatoes, basil pistou <i>VDG</i> Lemon and garlic tempeh, roasted peppers, tomato salsa <i>VV</i> Fennel seed parmentier potatoes <i>VVG</i> Sweetcorn <i>VV</i> Roasted cauliflower <i>VV</i>	Smokey pulled turkey brioche bap, gherkins, BBQ relish <i>G</i> Fried goat's cheese, dressed roquette, fig chutney <i>G</i> Herby falafel, baby spinach, crispy onions, beetroot hummus <i>VV</i> Lattice fries <i>VVG</i> Broccoli <i>VD</i> Baked beans <i>VV</i>	Fried fish medley, aioli, charred lemon <i>G</i> Chicken cacciatore No-fish fingers, charred lemon, aioli <i>VVG</i> Chips <i>VVG</i> Brown rice <i>VVG</i> Minted peas <i>VV</i> Fine beans <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Steak and ale pie <i>G</i> Three cheese, leek and thyme quiche <i>VGD</i> Chickpea, cauliflower and spinach korma, poppadum <i>VVG</i> Sauté potatoes <i>VVG</i> Coconut rice <i>VV</i> Broccoli <i>VV</i> Roasted parsnips <i>VV</i>	Seven-hour roast shoulder of Tuscan marinated pork, glazed apple Turkey and cider casserole, herb dumplings <i>GD</i> Sweet potato, olive, tomato and butterbean bake, hazelnut and polenta crust <i>VVN</i> Potato and roasted garlic mash <i>VV</i> Olive couscous <i>VVG</i> Fine beans <i>VV</i> Creamed swede <i>VV</i>	Honey and orange glazed sea trout, fried kale Chicken paella Mushroom, squash and borlotti bean tagine, couscous, tahini dressing <i>VVG</i> Croquette potatoes <i>VVG</i> Balsamic kale <i>VV</i> Courgette chips <i>VV</i>	Local venison and port pie <i>G</i> Slow-cooked marmalade pork belly, orange gravy Spinach, lentil and MozzaRisella Wellington, vegetable gravy <i>VVG</i> Roasted garlic and rosemary new potatoes <i>VV</i> Farro <i>VVG</i> Roasted celeriac <i>VV</i> Cauliflower cheese <i>VD</i>	Beef cannelloni, garlic bread <i>GD</i> Turkey rogan josh, poppadum <i>G</i> Tofu and baby corn Thai green curry <i>VV</i> Coconut rice <i>VV</i> Lattice fries <i>VVG</i> Carrots <i>VV</i> Sugar snap peas <i>VV</i>	BBQ chicken pizza, roasted peppers, roquette, balsamic <i>GD</i> Grilled sea trout, wilted spinach, hollandaise sauce <i>D</i> Sundried tomato roasted halloumi, olives, roquette, balsamic glaze <i>VD</i> Lasagne <i>VVG</i> Mushroom rice <i>VV</i> Skin-on fries <i>VVG</i> Broccoli <i>VV</i> Roasted aubergines <i>VV</i>	Roast chicken, stuffing, chicken gravy <i>G</i> Toad in the hole, onion gravy <i>GD</i> Squash Mac & Cheese <i>VGD</i> Rice, almond and lentil stuffed tomato, red pepper sauce <i>VVN</i> Roast potatoes <i>VV</i> Mashed potatoes <i>VVG</i> Peas, carrots, cabbage <i>VV</i> Spinach <i>VV</i>

	11	12	13	14	15	16	17
Soup	Spinach and nutmeg Olive oil croute <i>VVG</i>	Fennel and crème fraiche <i>VD</i>	Petits pois Mint dressing <i>VV</i>	Broccoli and blue cheese <i>VD</i>	Roasted tomato Cheese croutons <i>VGD</i>		X
Servery Lunch <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Tuna, new potato and dill fishcakes, parsley sauce <i>D</i> Bacon, mushroom and leek quiche <i>DG</i> Hickory smoked tofu burger, sourdough bun, shredded carrot, burger relish <i>VVG</i> Sweet potato wedges <i>VV</i> Crushed peas <i>VV</i> Broccoli <i>VV</i>	Jerk chicken, griddled lime corn Sundried tomato halloumi baguette, caponata, shredded radicchio <i>VGD</i> Singapore noodles with tempeh and bean shoots <i>VV</i> Spiced rice <i>VV</i> Skin-on fries <i>VD</i> Sugar snap peas <i>VV</i> BBQ beans <i>VV</i>	Turkey lasagne, garlic and cheese bread <i>GD</i> Blackened Cajun fish, red onion salsa, guacamole, crushed tortillas Parsnip rosti, roasted carrot hummus, wilted spinach, toasted almonds <i>VVN</i> Lattice fries <i>VVG</i> Vegetable rice <i>VV</i> Cauliflower, parsley oil <i>VV</i> Sweetcorn <i>VV</i>	Beef burger Cheddar, BBQ sauce, ale onions, American mustard, soft bun <i>DG</i> Pork satay skewer, pickled cabbage, sweet chilli sauce, cucumber <i>N</i> Vegan dog Soft lettuce, sriracha, veganaise, miso dressing <i>VVG</i> Spiral fries <i>VVG</i> Rice noodles <i>VV</i> Peas and beans <i>VV</i>	Goujons of fish, seaweed tartare sauce <i>G</i> Rosemary, garlic and paprika slow-roasted chicken Tempura vegetables, kimchi <i>VVG</i> Chips <i>VVG</i> Sticky rice <i>VV</i> Creamed peas <i>VV</i> Carrots, cabbage and kohlrabi <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Beef Bolognese, whole wheat spaghetti <i>G</i> Aubergine parmigiana <i>VD</i> Three lentil ragu, whole wheat spaghetti <i>VVG</i> Rosemary sauté potatoes <i>VVG</i> Roasted aubergines, peppers and courgettes <i>VV</i> Carrots <i>VV</i>	Shepherd's pie, lamb gravy Griddled gammon steak, maple syrup, fried egg Squash, pinto bean, celeriac and red wine casserole, garlic and herb dumplings <i>VVG</i> Chive mashed potatoes <i>VV</i> Sweet potato fries <i>VVG</i> Sautéed cabbage, black pepper <i>VV</i> Green beans <i>VV</i>	Thai green chicken curry Three cheese Mac & Cheese <i>VDG</i> Chickpea and spinach massaman curry, poppadum <i>VV</i> Garlic fried potatoes <i>VV</i> Sticky rice <i>VV</i> Roasted broccoli, chilli <i>VV</i> Mange tout <i>VV</i>	Lamb tagine, toasted almonds, pomegranate <i>N</i> Turkey, leek and cider pie <i>G</i> Mixed bean chilli, guacamole, salsa, tortillas <i>VV</i> Parmentier potatoes <i>VV</i> <i>G</i> Couscous <i>VVG</i> Slow-roasted aubergine with lemon <i>VV</i> Bashed carrots <i>VV</i>	Sticky hoisin and sherry pork belly Courgette ribbons, ricotta, balsamic and pecorino pizza <i>DG</i> Sweet and sour tempeh and water chestnuts <i>VV</i> Steamed rice <i>VV</i> Sautéed new potatoes <i>VV</i> Sugar snap peas <i>VV</i> Baby sweet corn <i>VV</i>	Piri Piri chicken, rawslaw Wild mushroom ravioli, spinach and hazelnut pesto, truffle pecorino <i>VDGN</i> Tofu shwarma, pickled cabbage, chilli jam, griddled flat bread <i>VVG</i> Triple cooked chips <i>VVG</i> Roasted corn and peppers <i>VV</i> Broccoli <i>VV</i>	Roast lamb, home-made mint sauce Trout Wellington, watercress sauce <i>DG</i> Lentil, and roasted vegetable pasta bake <i>VVG</i> Roast potatoes <i>VV</i> Parsley rice <i>VV</i> Fine beans, broccoli, leeks <i>VV</i> Bashed carrots and swede <i>VV</i> <i>Included with your main Yorkshire pudding VGD</i>

	18	19	20	21	22	23	24
Soup	Celeriac and apple soup <i>VV</i>	Roasted tomato and basil Crushed olives <i>VV</i>	French onion Cheese croutons <i>VGD</i>	Moroccan bean soup Harissa <i>VV</i>	Watercress Black pepper crème fraiche <i>VD</i>	X	X
Servery Lunch <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Sea trout and petit pois linguine <i>GD</i> Lamb kofta, hummus, tomato, onion and coriander salad Puy lentil and rosemary ragu, vegan parmesan, gluten free penne <i>VVN</i> Potato wedges <i>VV</i> Spinach <i>VV</i> Roasted squash with maple <i>VV</i>	Pulled jerk pork hoagie, mango salsa, hot sauce <i>G</i> Roast lemon and thyme chicken, chicken gravy, Yorkshires <i>DG</i> Sticky BBQ tempeh, rawslaw <i>VVG</i> Cajun rice <i>VV</i> Croquette potatoes <i>VVG</i> Steamed kale <i>VV</i> Leeks <i>VV</i>	Ham and mushroom pizza <i>GD</i> Turkey and apricot meatballs, brown rice, chive sauce 5 bean jerk chilli stuffed taco, rice, salad, guacamole <i>VV</i> Fries <i>GVV</i> Steamed greens with lemon <i>VV</i> Green beans <i>VV</i>	Chicken, spinach, garlic and cream pasta bake <i>GD</i> Breaded feta, crushed olives, roquette, sweet pepper sauce <i>VDG</i> Vegetable lasagne <i>VV</i> Slow-roasted vegetables <i>VV</i> Cauliflower with chilli dressing <i>VV</i>	Breaded fish of the day, charred lemon <i>G</i> Carbonara frittata <i>D</i> Fish-less fingers, tartare sauce <i>VVG</i> Chips <i>VVG</i> Mushy peas <i>VV</i> Carrots, broccoli <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten D – Contains Dairy N – Contains Nuts V – Vegetarian VV – Vegan</i>	Chicken and mushroom pie, gravy <i>DG</i> Vegetable Kiev <i>VDG</i> Cannellini bean, roasted pepper and rainbow chard hotpot <i>VV</i> Mashed potatoes <i>VV</i> Roasted carrots <i>VV</i> Peppered cabbage <i>VV</i>	Tempura fish, sweet chilli sauce, kimchi <i>G</i> Triple Mac & Cheese <i>VDG</i> Jackfruit and chickpea korma, naan <i>VVG</i> Sticky rice <i>VV</i> Sweet potato fries <i>VG</i> Carrots, broccoli and kholrabi <i>VV</i>	Cottage pie Chicken Kiev, watercress <i>GD</i> Spanakopita <i>VGD</i> Cashew spanakopita <i>VVNG</i> Spiral fries <i>VVG</i> Spiced rice <i>VV</i> Stir-fried vegetables <i>VV</i> Sweetcorn and peppers <i>VV</i>	Turkey casserole, thyme dumplings Trout en crouete <i>DG</i> Three lentil and mushroom pie, porcini potato topping <i>VV</i> Giant couscous <i>VVG</i> Smoked paprika fried potatoes <i>VVG</i> Braised celery <i>VV</i> Leeks in cheese sauce <i>VGD</i>	Beef shin ragu Prawn, white wine and cream sauce <i>GD</i> Caponata sauce <i>VV</i> Red pesto <i>VD</i> Linguine <i>VVG</i> Gnocchi <i>VGD</i> Corn fusili <i>VV</i> Roasted squash and celeriac with oregano <i>VV</i>	Pork schnitzel, sauerkraut, lemon <i>G</i> Malaysian beef curry, chilli salad Seitan doner, mint dressing, chilli sauce, griddled pitta, salad <i>VVG</i> Smoked rosemary salt dusted fries <i>VG</i> Sticky rice <i>VV</i> Fine beans <i>VV</i> Spiced cauliflower <i>VV</i>	Roast turkey, bread sauce cranberry gravy <i>G</i> Three cheese and spinach pasta bake <i>VDG</i> Cherry tomato, wild mushroom and spinach pesto pasta <i>VV</i> Roast potatoes <i>VV</i> Selection of steamed seasonal vegetables <i>VV</i> Selection of roasted root vegetables <i>VV</i> <i>Included with your main</i> Yorkshire pudding <i>VGD</i>

	25	26	27	28	29	30	1 December
Soup	Minestrone <i>VVG</i>	Butternut squash <i>VV</i>	Spinach Nutmeg croutons <i>VVG</i>	Curried parsnip Poppadum crumb <i>VV</i>	Sweetcorn chowder Roasted corn <i>VD</i>		X
Servery Lunch <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Smoked cheddar and spinach risotto, olive tapenade <i>VDN</i> Chicken and white wine sauce wrapped in filo <i>GD</i> Sweet potato rosti, griddled maple tofu, chive sauce <i>VVG</i> French fries <i>VV</i> Roasted carrots <i>VV</i> Steamed greens <i>VV</i>	Turkey banh mi, carrot and cucumber salad, baby gem <i>G</i> Slow-roasted honey and cumin lamb, stewed peppers Falafels, beetroot hummus, pickled red cabbage, red chard Griddled pitta <i>VVG</i> Lattice fries <i>VVG</i> Basil couscous <i>VVG</i> Minted peas <i>VV</i> Broccoli with toasted sesame <i>VV</i>	Watercress, horseradish and smoked trout roulade, chive crème fraiche <i>D</i> Sticky BBQ halloumi burger, iceberg, beef tomato, onion rings <i>VDG</i> Five bean quesadilla, guacamole, green pepper salsa, spinach <i>VVG</i> Spiced rice <i>VV</i> Spiral fries <i>VVG</i> Carrots and kohlrabi <i>VV</i> Garlic roast cauliflower <i>VV</i>	Lasagne, garlic bread <i>GD</i> Chicken katsu, pickled radish, katsu sauce <i>G</i> Pulled jackfruit shawarma, beetroot tahini, tzatziki, flatbread <i>VVG</i> Skin-on fries <i>VVG</i> Sticky rice <i>VVG</i> Roasted vegetables <i>VV</i> Sweetcorn <i>VV</i>	Chicken satay skewers, watermelon, satay sauce <i>N</i> Beer battered fish, lime tartare sauce <i>G</i> Vegan cauli-scampi, lime tartare sauce <i>VVG</i> Chips <i>VVG</i> Bashed peas <i>VV</i> Steamed vegetables <i>VV</i> Curry sauce <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Cod baked in tomato, olive, oregano and paprika sauce, herb salad Lentil lasagne, garlic bread <i>VDG</i> Chickpea, spinach and smoked paprika stew, fried green peppers <i>VV</i> Sauté potatoes with roasted onions <i>VV</i> Braised rice <i>VV</i> Sweetcorn <i>VV</i> Celeriac chips <i>VV</i>	Chicken Kiev, watercress <i>DG</i> Toad in the hole, onion gravy <i>DG</i> Vegetable schnitzel, roquette and watercress <i>VVG</i> Parmentier potatoes <i>VVG</i> Mashed potatoes <i>VV</i> Fine beans <i>VV</i> Glazed carrots <i>VV</i>	Treacle and fennel seed roast turkey, white wine and tarragon gravy Tuscan beef meatballs, linguine <i>G</i> Puy lentil, chestnut and squash Wellington, vegetable gravy <i>VVG</i> Roast potatoes <i>VV</i> Spinach <i>VV</i> Courgette chips <i>VV</i>	Lamb and vegetable cobbler <i>G</i> Pollock, prawn and white wine pie, rosti topping <i>D</i> Moussaka <i>VVG</i> Croquette potatoes <i>VVG</i> Roasted Autumn vegetables <i>VV</i> Leeks gratin <i>VV</i>	Porchetta, mini soft bap, radicchio, gravy <i>G</i> Ricotta and spinach cannelloni, roasted cherry tomatoes, basil pistou <i>VDG</i> Chickpea fritters, shredded beetroot salad, ras al hanout hummus <i>VV</i> Sauté potatoes with red onion and oregano <i>V</i> Couscous <i>VVG</i> Broccoli <i>VV</i> Seasonal greens <i>VV</i>	Turkey kofte, chilli relish, cumin rice, tzatziki <i>D</i> Stone baked margarita, buffalo mozzarella, fresh basil <i>VDG</i> Lentil meatballs, marinara sauce, spaghetti <i>VVG</i> Potato wedges <i>VVG</i> Roasted aubergines <i>VV</i> Fine beans with olives <i>VV</i>	Roast beef, home-made horseradish sauce, gravy <i>D</i> Mushroom stuffed chicken breast, marsala sauce Roast Mediterranean vegetable and cashew cheese stack <i>VVN</i> Roast potatoes <i>VV</i> Dauphinoise potatoes <i>VD</i> Cabbage, leeks, carrots <i>VV</i> Broccoli and peas <i>VV</i> <i>Included with your main</i> Yorkshire pudding <i>VGD</i>

	2	3	4	5	6	7	8
Soup	Sweet potato Garlic croutons <i>VVG</i>	Cream of mushroom Croutons <i>VDG</i>	Leek and potato Crispy leeks <i>VD</i>	Curried coconut Roasted chickpeas <i>VV</i>	Carrot and coriander Cumin oil <i>VV</i>		X
Servery Lunch <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Smoked haddock and prawn pie <i>D</i> Spaghetti carbonara <i>GD</i> Smoked tofu taco, rawslaw, mango salsa, spiced rice, jalapenos <i>VV</i> Salt and balsamic vinegar fries <i>VVG</i> Sautéed cabbage <i>VV</i> Peas <i>VV</i>	Pizza Fiorentina <i>VGD</i> Coq au vin Miso roasted aubergine, black bean cream, pomegranate, coriander <i>VV</i> Herb rice <i>VV</i> Sweet potato wedges <i>VV</i> Selection of steamed greens <i>VV</i> Carrots <i>VV</i>	Shepherd’s pie, lamb gravy Ricotta and spinach cannelloni, roasted cherry tomatoes, basil pistou <i>VDG</i> Lemon and garlic tempeh, roasted peppers, tomato salsa <i>VV</i> Fennel seed parmentier potatoes <i>VVG</i> Sweetcorn <i>VV</i> Roasted cauliflower <i>VV</i>	Smokey pulled turkey brioche bap, gherkins, BBQ relish <i>G</i> Fried goat’s cheese, dressed roquette, fig chutney <i>G</i> Herby falafel, baby spinach, crispy onions, beetroot hummus <i>VV</i> Lattice fries <i>VVG</i> Broccoli <i>VD</i> Baked beans <i>VV</i>	Fried fish medley, aioli, charred lemon <i>G</i> Chicken cacciatore No-fish fingers, charred lemon, aioli <i>VVG</i> Chips <i>VVG</i> Brown rice <i>VVG</i> Minted peas <i>VV</i> Fine beans <i>VV</i>	Brunch Please see separate menu	X
Servery Dinner <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Steak and ale pie <i>G</i> Three cheese, leek and thyme quiche <i>VGD</i> Chickpea, cauliflower and spinach korma, poppadum <i>VVG</i> Sauté potatoes <i>VVG</i> Coconut rice <i>VV</i> Broccoli <i>VV</i> Roasted parsnips <i>VV</i>	Seven-hour roast shoulder of Tuscan marinated pork, glazed apple Turkey and cider casserole, herb dumplings <i>GD</i> Sweet potato, olive, tomato and butterbean bake, hazelnut and polenta crust <i>VVN</i> Potato and roasted garlic mash <i>VV</i> Olive couscous <i>VVG</i> Fine beans <i>VV</i> Creamed swede <i>VV</i>	Honey and orange glazed sea trout, fried kale Chicken paella Mushroom, squash and borlotti bean tagine, couscous, tahini dressing <i>VVG</i> Croquette potatoes <i>VVG</i> Balsamic kale <i>VV</i> Courgette chips <i>VV</i>	Local venison and port pie <i>G</i> Slow-cooked marmalade pork belly, orange gravy Spinach, lentil and MozzaRisella Wellington, vegetable gravy <i>VVG</i> Roasted garlic and rosemary new potatoes <i>VV</i> Farro <i>VVG</i> Roasted celeriac <i>VV</i> Cauliflower cheese <i>VD</i>	Beef cannelloni, garlic bread <i>GD</i> Turkey rogan josh, poppadum <i>G</i> Tofu and baby corn Thai green curry <i>VV</i> Coconut rice <i>VV</i> Lattice fries <i>VVG</i> Carrots <i>VV</i> Sugar snap peas <i>VV</i>	BBQ chicken pizza, roasted peppers, roquette, balsamic <i>GD</i> Grilled sea trout, wilted spinach, hollandaise sauce <i>D</i> Sundried tomato roasted halloumi, olives, roquette, balsamic glaze <i>VD</i> Lasagne <i>VVG</i> Mushroom rice <i>VV</i> Skin-on fries <i>VVG</i> Broccoli <i>VV</i> Roasted aubergines <i>VV</i>	Roast chicken, stuffing, chicken gravy <i>G</i> Toad in the hole, onion gravy <i>GD</i> Squash Mac & Cheese <i>VGD</i> Rice, almond and lentil stuffed tomato, red pepper sauce <i>VVN</i> Roast potatoes <i>VV</i> Mashed potatoes <i>VVG</i> Peas, carrots, cabbage <i>VV</i> Spinach <i>VV</i>

	9	10	11	12	13	14	15
Soup	Spinach and nutmeg Olive oil croute <i>VVG</i>	Fennel and crème fraiche <i>VD</i>	Petits pois Mint dressing <i>VV</i>	Broccoli and blue cheese <i>VD</i>	Roasted tomato Cheese croutons <i>VGD</i>		X
Servery Lunch <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Tuna, new potato and dill fishcakes, parsley sauce <i>D</i> Bacon, mushroom and leek quiche <i>DG</i> Hickory smoked tofu burger, sourdough bun, shredded carrot, burger relish <i>VVG</i> Sweet potato wedges <i>VV</i> Crushed peas <i>VV</i> Broccoli <i>VV</i>	Jerk chicken, griddled lime corn Sundried tomato halloumi baguette, caponata, shredded radicchio <i>VGD</i> Singapore noodles with tempeh and bean shoots <i>VV</i> Spiced rice <i>VV</i> Skin-on fries <i>VD</i> Sugar snap peas <i>VV</i> BBQ beans <i>VV</i>	Turkey lasagne, garlic and cheese bread <i>GD</i> Blackened Cajun fish, red onion salsa, guacamole, crushed tortillas Parsnip rosti, roasted carrot hummus, wilted spinach, toasted almonds <i>VVN</i> Lattice fries <i>VVG</i> Vegetable rice <i>VV</i> Cauliflower, parsley oil <i>VV</i> Sweetcorn <i>VV</i>	Beef burger Cheddar, BBQ sauce, ale onions, American mustard, soft bun <i>DG</i> Pork satay skewer, pickled cabbage, sweet chilli sauce, cucumber <i>N</i> Vegan dog Soft lettuce, sriracha, veganise, miso dressing <i>VVG</i> Spiral fries <i>VVG</i> Rice noodles <i>VV</i> Peas and beans <i>VV</i>	Goujons of fish, seaweed tartare sauce <i>G</i> Rosemary, garlic and paprika slow-roasted chicken Tempura vegetables, kimchi <i>VVG</i> Chips <i>VVG</i> Sticky rice <i>VV</i> Creamed peas <i>VV</i> Carrots, cabbage and kohlrabi <i>VV</i>	Closed	X
Servery Dinner <i>G – Contains Gluten</i> <i>D – Contains Dairy</i> <i>N – Contains Nuts</i> <i>V – Vegetarian</i> <i>VV – Vegan</i>	Beef Bolognese, whole wheat spaghetti <i>G</i> Three lentil ragu, whole wheat spaghetti <i>VVG</i> Rosemary sauté potatoes <i>VVG</i> Roasted aubergines, peppers and courgettes <i>VV</i> Carrots <i>VV</i>	Shepherd's pie, lamb gravy Squash, pinto bean, celeriac and red wine casserole, garlic and herb dumplings <i>VVG</i> Chive mashed potatoes <i>VV</i> Sautéed cabbage, black pepper <i>VV</i> Green beans <i>VV</i>	Three cheese Mac & Cheese <i>VDG</i> Chickpea and spinach massaman curry, poppadum <i>VV</i> Garlic fried potatoes <i>VV</i> Sticky rice <i>VV</i> Roasted broccoli, chilli <i>VV</i> Mange tout <i>VV</i>	Turkey, leek and cider pie <i>G</i> Mixed bean chilli, guacamole, salsa, tortillas <i>VV</i> Parmentier potatoes <i>VVG</i> <i>G</i> Slow-roasted aubergine with lemon <i>VV</i> Bashed carrots <i>VV</i>	Closed	Closed	Closed