



Sample Lunch Menu

Guests with dietary requirements can be catered for separately.

Chilled Soups

Spicy avocado and green tomato gazpacho (vg, gf)

Pea and basil (vg, gf)

Cucumber with yoghurt, mint and rose (v, gf)

Seasonal Tarts

Our signature tomato and harissa with an oat crust (v)

Smoky leek and wild garlic (v)

Squash with slow roast red onion, goats' cheese and sage butter (v)

Manchego, asparagus, pea and dill (v)

Superfood Salads

Crunchy summer greens with quinoa, avocado, pine nuts, cranberry and herbs (vg, gf)

Slow braised freekeh with cumin roasted artichoke, wild rocket, herbs and pomegranate (vg)

Pulled smoky aubergine with pearl barley, kale, coriander salsa verde and feta (v)

Tart's poke bowl - sticky rice with edamame, roast sweet potato, spring onion, pickled radish, avocado and jalapeno salsa, kale and sesame (vg, gf)

Dessert

Chocolate hazelnut babka (v)

Poached apricots with oat cream & pistachios (vg, gf)