

BENTO BOXES

Minimum 10 guests

Select one box for all guests

LUNCH BOX - £17.50

Assorted finger sandwiches (3)

Carrot, cucumber and celery salad (v)

Hummus (v)

Fresh Fruit salad (ve)

VEGGIE BOX - £17.50

Feta, barley and roast beetroot salad (v)

Vegetable quiche (v)

Hummus (v)

Chocolate brownie (v)

PLOUGHMAN'S - £22.00

Selection of British cheeses, chutney, red grapes

Pressed Gressingham duck, plum chutney, oat cakes

English garden salad (v)

Farmhouse bread and butter (v)

Cherry Bakewell slice (v)

CAESAR - £22.00

Grilled chicken

Lettuce, parmesan, Caesar dressing (v)

Asparagus and pea quiche (v)

Toasted focaccia (v)

Chocolate tart (v)

ASIAN - £27.00

Teriyaki salmon

Mooli, cucumber, pickled ginger slaw (ve)

Asian dressed soba noodles

Mango cheesecake (v)

SALMON - £27.00

Confit salmon, crushed new potatoes with chives

Wild rocket, buffalo mozzarella, vine tomatoes, olive oil and basil cress (v)

Poached corn fed chicken, tarragon mayonnaise, brioche bun

Green bean, shallot, asparagus, goats cheese salad (v)

Citrus tart, mint creme fraiche (v)

VEGGIE - £27.00

Heirloom tomatoes, mozzarella, red onions and black olive crumb (v)

Charred broccoli, lemon, parsley falafel picos (ve)

Seared cauliflower, quinoa, asparagus, rocket and pea salad, zhug dressing (ve)

Meringue, whipped jersey cream, Kentish berries (v)

MEDITERRANEAN - £27.00

Roast Mediterranean vegetables, marinated artichoke, olives (ve)

Greek salad (v)

Pitta bread (ve)

Smoked aubergine, feta, vegetable frittata (v)

Vanilla bean panna cotta, poached peaches, pistachio crumb (v)



TROUT - £35.00

Poached Chalk farm trout, pickled fennel, dill, caper and smoked rapeseed dressing, buttered crumpet

Heirloom tomatoes, red onions, black olive crumb (ve)

Wye crayfish, truffle with Anya potato salad

Asparagus and rocket salad, tarragon mayonnaise (v)

Black forest, chocolate sponge, dark chocolate cremeaux, macerated cherries, 70% chocolate biscuit (v)

DUCK - £32.00

Hoisin duck, boa bun, kimchi

Prawn, bok choy, noodles, chilli dressing

Cauliflower rice, green bean, spinach, roasted squash salad (ve)

Coconut panna cotta, sesame tuille, lychee compote (v)



TUNA - £40.00

Seared tuna, fennel, cucumber samphire salad, caviar, lemon vinaigrette

Pressed Herefordshire beef, mustard dressed potatoes, truffle crumb

Courgette, cracked wheat, parsley, bean salad (ve)

Rye bread and Somerset butter (v)

Granny smith apple cheesecake, summer berry compote (v)

HALLOUMI - £32.00

Grilled halloumi, wild rocket, roast red pepper, vine tomatoes, olive oil, basil cress (v)

Kale and pumpkin salad (ve)

Quinoa, spinach, roasted cauliflower and broccoli salad and orange dressing (ve)

Wild mushroom, truffle, Cornish Yarg toastie (v)

Mango cheesecake, raspberry compote (v)

v = vegetarian, ve = vegan

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements All prices are exclusive of VAT at 20%.