


























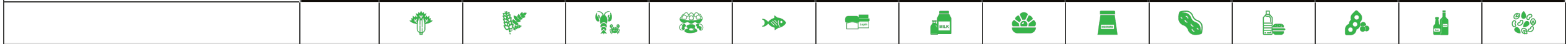


Allergens Summary: SPRING Menu 2026

Reviewed by Bo on 16-04-2026

<p>  Contains  May Contain  Removable </p> <p>Menu Dishes</p>	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS	
																
Spring Menu																
4 SIDES Spinach in garlic olive oil																
1 STARTERS Beetroot salmon gravadlax Violet new potato and chive salad, pickled fennel, rainbow radish and spring onion																
1 STARTERS Grilled artichokes Pickled shallots, cauliflower puree, crispy cale and chive oil																
1 STARTERS Loin of Muntjac Roasted baby beetroot, celeriac puree and a sherry jus																
1 STARTERS Quinoa and spring veg salad, Heritage beetroot, mange tout, spring onion, sunflower seeds, radish, sugar snap peas, citrus dressing																

<p>✓ Contains</p> <p>Ⓜ May Contain</p> <p>Ⓡ Removable</p> <p>Menu Dishes</p>	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS
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Spring Menu

2 MAINS Grilled Hispi cabbage marinated in miso with braised lentils, hen of the woods mushroom, kale and chimichurri													✓	✓	
2 MAINS Rack of lamb Pea and mint puree, grilled asparagus, broad beans and a black olive tapenade								Ⓡ ✓						✓	
2 MAINS Roasted Monkfish on the bone Marinated in oak smoked paprika and garlic, salsa primavera and lemon balm						✓		Ⓡ ✓							
2 MAINS Spatchcocked Poussin With a preserved lemon and honey glaze, baby spinach roasted cherry tomatoes and pickled red onion										✓				✓	
3 DESSERTS Hibiscus Poached Pear With caramelized white chocolate and coconut crumb and vegan Chantilly	✓														
3 DESSERTS Rhubarb and custard tart with crème fraiche			Wheat ✓		✓			✓							
4 SIDES Grilled asparagus	✓														
4 SIDES Jersey Royals with minted butter								✓							

Signed by: _____

Signature: _____