















































Allergens Summary: SUMMER Menu 2026

Reviewed by Bo on 10-06-2026

<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
															
Summer Menu															
<p>1 STARTERS Baby courgettes and feta Grilled baby courgettes on a bed of crushed minted peas, aged feta, toasted pine nuts, lemon and chilli dressing</p>								<p> </p>						<p></p>	
<p>1 STARTERS Burrata and heritage tomatoes Heritage tomatoes marinated in cold pressed lemon oil, purple basil, topped with creamy burrata, pickled red</p>								<p></p>						<p></p>	
<p>1 STARTERS Grilled octopus Grilled octopus with rosemary garlic hummus, semi-dried cherry tomatoes, smoked paprika dressing</p>								<p></p>	<p>Octopus </p>		<p></p>			<p></p>	

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Summer Menu																
<p>1 STARTERS Spiced lamb rump Cumin, coriander, paprika marinated lamb rump with fennel puree, crispy chickpeas, salsa verde</p>																
<p>2 MAINS Roasted breast of duck Roasted duck breast, baked courgette and spinach polenta, sweet potato puree, cherry jus</p>																
<p>2 MAINS BBQ short rib Beef short rib braised and glazed in our homemade honey BBQ sauce, crispy pave potato, roasted heritage carrot, crispy shallots</p>			Wheat 													
<p>2 MAINS King oyster mushroom schnitzel Fresh herb and cherry tomato tabbouleh, pickled red onion, garlic and herb dressing</p>			Wheat 													
<p>2 MAINS Pan fried halibut Rainbow chard, violet potato puree, Shetland mussels, herb butter emulsion sauce</p>									Mussels 							

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Summer Menu																
3 DESSERTS Coconut tapioca and mango 9.5 Coconut cream tapioca with lime zest, fresh mango compote, coriander cress	✓															
3 DESSERTS Summer sherry trifle 9.5 Layers of fresh strawberries, raspberry jelly, lady fingers, custard and Chantilly cream topped with toasted almo			Wheat ✓		✓			✓						✓		Almonds  ✓
4 SIDES Charred Tenderstem broccoli	✓															
4 SIDES Jazzy new potatoes, mint butter								 ✓								
4 SIDES Spinach in garlic olive oil	✓															

Signed by: _____

Signature: _____