



Catering

Menu

All Day Tea and Coffee

£3 Per Head

Craft coffees available, charged as ordered

Nespresso machine available upon request

Breakfast

Hot Breakfast Baps

£5 Per Head

Sausage & egg
Pressed pork belly & Egg
Veggie sausage & Egg (V)
Veggie sausage, hashbrown and tomato (Ve)

Continental Breakfast

£8 Per Head

House granola with yoghurt and compote pots (V)
Bircher oats with cinnamon and compote (Ve)
Fresh fruit salad (Ve)
Selection of fresh pastries and muffins (V)

Hot Breakfast

£13 Per Head

Full English

Cumberland Sausage,
Sliced pressed pork belly,
Beans, grilled tomato,
Field mushrooms, black pudding,
Toasted sourdough,
And choice of egg

Vegan Breakfast

Vegan sausages,
Sweetcorn fritter, herbed tofu,
Field mushrooms,
Lemon thyme avocado,
Grilled tomato, baked beans,
And toasted sourdough (Ve)

Turkish Eggs

Garlic and herb Greek yoghurt,
Poached egg, garlic chive oil,
Nigella seeds,
Smoked paprika and toast (V)

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



Catering

Sample Menu

Lunch

£24 Per Head

Individually boxed or plated in restaurant

8 hour Slow Cooked Lamb Shank

Roasted root vegetables, giant couscous, and pomegranate

Herb crusted Haddock Fillet

Roasted broccoli with chilli and garlic, potato gratin

Tuscan cauliflower and Broccoli Tian (Ve)

Braised fennel and roasted red onion, mixed wild rice, and asparagus

Dessert

Coconut and Chia Seed Panna Cotta (Ve)

With Berry Compote

Saffron and Vanilla Seed Crème Brûlée

With Almond Biscotti

Double Chocolate Brownie

With Salted Caramel Sauce and Clotted Creme

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Catering

Menu

Small plates & Late breaks

Afternoon Tea

£14.00 Per Head

Savoury

A choice of
Sandwiches
Pinchos
Wraps
Quesadillas

Sweet

A selection of
Brownies
Muffins
Scones and clotted cream
Tarts

Extras

Serves 10

Cake

Chocolate, Victoria Sponge,
Carrot

(GF & Ve also available)

£40

Charcuterie Board

Wild Venison Bresaola, Purbeck Cider
Salcui, Hartgrove Coppe, Dorset
Chorizo Piccute with Pickles and
Chutney

£60

Cheese Board

Sussex Charmer, Chutney
Cheddar, Whipped Butter

£50

Seasonal Soup and Crusty Roll

£30

Late Break

£17.50 Per Head

A selection of two dishes with sides

Currys *(Vegan Options Available)*

Chilli Con Carne *(Vegan Options Available)*

Fish Pie

Ramen

Burger and Spicy Wedges *(Beef and Plant Based)*

Paella

Poke Ball

Vegetable Strudle

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