



Catering

Sample Menu

All Day Tea and Coffee

Price available upon request

Barista craft coffees available - production tab can be organised or can be charged as ordered

Breakfast

Hot Breakfast Baps

Price available upon request

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

Continental Breakfast

Price available upon request

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

Hot Breakfast

Full English / Vegan Breakfast

Option 1

Price available upon request

Cumberland sausage, vegan Sausage, sliced pressed pork belly, beans, grilled tomato, field mushrooms, black pudding, toasted sourdough, sweetcorn fritter, hash browns and choice of egg.

Served with fruit salad and a selection of fruit juices.

Full English/Vegan Breakfast with Continental

Option 2

Price available upon request

Cumberland sausage, vegan sausage, sliced pressed pork belly, beans, grilled tomato, field mushrooms, black pudding, toasted sourdough, sweetcorn fritter, hash browns and choice of egg.

House granola with yoghurt and compote pots (V), bircher oats with cinnammon and compote (Ve), fresh fruit salad (Ve) and a selection of fresh pastries (V)

Also available upon request: turkish eggs, eggs benedict, eggs florentine and pancakes.

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

All options available with additional salads & sides

Meat and Vegan menu

Price available upon request

Meat option

8 hour slow cooked lamb shank, roasted root vegetables, giant couscous, pomegranate (sample)

Vegan option

Tuscan cauliflower and broccoli tian, braised fennel, roasted red onion, wild rice, asparagus (sample)

Meat, Vegan and Fish menu

Price available upon request

Meat option

Chicken Piccata with capers (sample)

Vegan option

Vegetable strudle with tomato and caper sauce (sample)

Fish option

Pan Fried Scottish salmon with harissa hollandaise (sample)

Dessert

Samples below

Panna Cotta (Ve) With Popcorn and Fresh Berries (sample)

Passion Fruit Fool (Ve) (GF) With Raspberry Compote & Vanilla Shortbread (sample)

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Catering

Sample Menu

Small plates & Late breaks

Afternoon Tea

Price available upon request

Savoury

A choice of
Bao buns
Beef/mushroom sliders
Beetroot hummus toast
Sausage/mushroom rolls

Sweet

A selection of
Brownies
Blueberry muffins
Protein balls
Macaroons

Extras

Serves 10

Cake

Chocolate, victoria sponge,
carrot

(GF & Ve also available)

Charcuterie Board

Wild venison bresaola, Purbeck cider
salami, Hartgrove coppa, Dorset
chorizo prosciutto with pickles and
chutney

Fruit bowl or fruit platters

Late Break

Price available upon request

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 Bowl
Vegetable Strudle

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