Poached Salmon Supreme; served with asparagus and hollandaise sauce

Home Cooked Meats; honey glazed ham and beef

Honey and Whole Grain Mustard Chipolatas

Piri-Piri and Satay Split Chicken Skewers

Potato Wedges

Beetroot and Falafel Bites

Mini Fish and Chip Cones

Stuffed Chicken Breast; with cheese wrapped in pancetta

Loaded Potato Skins

Sliders; beetroot and falafel or beef

Lamb Kofta; with pitta and tzatziki

Stuffed Yorkshire Puddings; with beef and horseradish

Superfood Salad; bulgur wheat, feta cheese, cauliflower, broccoli, peas, cucumber, avocado, little gems and roquette, drizzled with olive oil

Bread and Hummus; with a choice of balsamic and olive oil, sun-dried tomatoes and olives

Pulled Oumph; hard shell tacos with a cherry tomato and red onion salsa

Mediterranean Pearl Cous Cous; chickpea, sultanas and apricot salad with sundried tomatoes

DESSERTS

Bread and Butter Pudding; dark and white chocolate bread and butter pudding with vanilla ice cream

Apple and Cinnamon Crumble; with custard

Rocky Road Chocolate Cheesecake; with salted caramel sauce

Cheese and Biscuits; with chutney and grapes

V = Vegetarian   VE = Vegan

Our menu descriptions do not include all ingredients. If you have a food allergy, please speak to a member of our team before placing your order. We follow good hygiene practices in our busy kitchens but unfortunately we cannot guarantee that any of our dishes are completely free from allergens. Some items may contain traces of alcohol. Products are subject to availability. Prices include VAT. Images for illustrative purposes only.