

Allergens & Calories

We know it isn't the most exciting part of planning your wedding meal, but checking your guests can eat with confidence, will not only help them enjoy your wedding, it will give you peace of mind as well.

Food safety never tasted so good

We want everyone to truly enjoy the food they eat at our venue, and we know how critical it is that we get food safety right. We take it extremely seriously and understand all the rules and advice for allergy-safe food preparation.

We put this into practice every time we set foot in our kitchens.

Our chefs and servers are not just talented professionals; they also understand the importance of providing your nearest and dearest food that tastes great and is safely prepared.

You may already know which of your guests has a food allergy, but we recommend you ask this question during the invite process. Once you have the information to hand and have chosen your menu, this easy-to-use guide will allow you to quickly identify food or drink items that may present a problem for any of your guests.

All of the dishes and drinks in our brochure and the drinks we serve from our bars are listed in this guide, with a handy contents page to help direct you to the right place. If you come across an item you want to include in your menu that contains an allergen, let us know, and we will aim to amend it or provide an alternative where we can.

If your menu or drinks have changes to those listed in the brochure or we have arranged entirely new dishes or cocktails, be sure to ask our events team so we can provide you with the correct allergen information.

This document also displays each dish's calories (kcal) in brackets next to the item. It is now a legal requirement for businesses to display calorie information on menus to help people make healthier choices when eating out.

Adults need around 2000 kcal a day.

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Key to allergens

By law, there are 14 allergens that we must outline as ingredients. These are the most common allergies, and the key below shows what symbol you'll see when an allergen is present in a dish. If the allergen is not present you will see an 'x' in the allergen-specific column of the table.

For our drinks menu, we have split gluten into three separate allergens.

If your guests have an allergy not listed in the 14 main allergens, please get in touch with us directly for more information.

SU	Sulphites	G	Ground nuts	W	Wheat gluten
MI	Milk	TN	Tree nuts	B	Barley gluten
E	Egg	S	Sesame	O	Other gluten
F	Fish	S	Soya	INCLUDED ON DRINKS LIST	
G	Gluten	CR	Crustaceans		
X	No trace	M	Molluscs		
		C	Celery		
		M	Mustard		
		L	Lupin		

Getting ready...



	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Continental board: A selection of pastries, breads, butter and jams, fruits, natural yogurt and granola (1058 kcal)	x	MI	E	x	G	G	TN	S	S	x	x	x	x	x
Charcuterie board: A selection of meats, cheese, breads, mixed nuts, olives and pickle (1678 kcal)	SU	MI	E	x	G	G	TN	x	x	x	x	C	x	x
Bacon rolls (901 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Smoked salmon and cream cheese sandwiches (610 kcal)	x	MI	E	F	G	x	x	x	S	x	x	x	x	x
Brunch board: Poached eggs, spinach and cream, waffles and bacon, breads, butter and jam (1249 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Smoked salmon and scrambled egg on toasted sourdough (618 kcal)	x	MI	E	F	G	x	x	S	x	x	x	x	x	x
Tomato sauce (102 kcal per 100g)	x	x	x	x	x	x	x	x	x	x	x	C	x	x
Selection of pastries and fruit (681 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Sandwich platter: Chicken mayonnaise and watercress; Pastrami, tomato and cucumber; Egg mayonnaise and cress; Cream cheese, cucumber and dill; Mature cheddar red onion and sun blushed tomato (1359 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x

Canapés



CANAPÉS

Crisp lamb belly, rosemary and garlic (90 kcal)	SU	x	E	x	G	x	x	x	x	x	x	C	M	x
Sirloin, chips and Béarnaise sauce (151 kcal)	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x
Roast pork, apple sauce (54 kcal)	SU	x	E	x	G	x	x	x	x	x	x	C	M	x
Shepherd's pie (93 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	x	x
Ham hock and parsley mayonnaise (89 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Squid and chorizo, saffron mayonnaise (128 kcal)	SU	MI	E	x	x	x	x	x	x	x	M	x	M	x
Toad in the hole, onion relish (125 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Lamb kebabs, minted yogurt (63 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Peppered beef, horseradish and watercress (44 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	M	x
Yorkshire pudding, beef and horseradish (74 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	M	x
Pigs in blankets, honey and mustard dressing (116 kcal)	SU	x	x	x	G	x	x	x	x	x	x	x	M	x
Quail egg, celery salt (V) (19 kcal)	SU	x	E	x	x	x	x	x	x	x	x	C	x	x
Smoked trout, pickled cucumber and dill (49 kcal)	SU	MI	x	F	x	x	x	x	x	x	x	x	M	x
Parmesan and horseradish shortbread, smoked salmon (114 kcal)	x	MI	E	F	G	x	x	x	x	x	x	x	x	x
Fish and chips, tartare sauce (220 kcal)	x	MI	E	F	G	x	x	x	x	x	x	x	M	x
Kedgerree balls, parsley mayonnaise (174 kcal)	SU	MI	E	F	G	x	x	x	S	x	x	C	M	x
Whitebait, caper and parsley butter (74 kcal)	SU	MI	x	F	G	x	x	x	x	x	x	x	x	x
Salt cod, dill mayonnaise (83 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x
Mackerel, pickled radish and cucumber (94 kcal)	SU	x	x	F	G	x	x	x	x	x	x	C	M	x

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Salmon pastrami, pickled celeriac (47 kcal)	SU	x	x	F	G	x	x	x	x	x	x	C	M	x
Goat's cheese and shallot tart (V) (90 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Olive and rosemary bread, garlic oil and humus (V) (67 kcal)	x	MI	E	x	G	x	x	S	x	x	x	x	M	x
Sweetcorn and blue cheese muffins (V) (72 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	M	x
Cauliflower fritters, cheese sauce (V) (98 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	M	x
Shitake mushroom, Chinese cabbage and coconut Gyoza, soy and sesame dip (Vegan) (62 kcal)	SU	x	x	x	G	x	x	S	S	x	x	x	x	x
Smoked tofu, bok choy and ginger (Vegan) (55 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Cornbread and refried bean bites (Vegan) (193 kcal)	x	x	x	x	G	x	x	x	S	x	x	x	x	x
Pickled baby beets, toasted cashew crumb (Vegan) (49 kcal)	SU	x	x	x	G	x	TN	x	x	x	x	x	x	x
Tomato arancini, basil pesto (Vegan) (113 kcal)	SU	x	x	x	G	x	TN	x	x	x	x	x	x	x
Potato and onion bhaji, mint and cucumber (Vegan) (43 kcal)	x	x	x	x	G	x	x	x	x	x	x	x	x	x

Standard



STARTER

Prawn and crayfish cocktail, cos lettuce and Marie Rose sauce (230 kcal)	x	x	E	F	x	x	x	x	x	CR	x	C	M	x
Choice of freshly made soup, crusty bread and butter (256 kcal)	x	MI	x	x	G	x	x	x	x	x	x	C	x	x
Goats cheese and red onion tartlet, cider vinaigrette (V) (732 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Sauté field mushroom, crisp pancetta on a garlic crostini (273 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Caesar salad, croutons, shaved Parmesan and classic dressing (530 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x
Salad of pickled beets, apple, white radish, grain mustard vinaigrette (Vegan) (247 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Sharing board of salad of crisp lettuce, roasted aubergines, courgettes and peppers, garlic croutons and herb vinaigrette (V) (506 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x

MAIN

Shepherd's pie, individual pastry with ground prime lamb, rosemary and carrots, mash and mature Cheddar (803 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	x	x
Salmon fish cake, buttered spinach, lemon and chive butter sauce (774 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x
Penne pasta, olives, wood-fired peppers, artichokes and mozzarella (V) (598 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	x	M	x
Sausages, creamed mash, roast onion gravy and carrots (836 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	x	x
Burgundy chicken, creamed mash, button mushroom, onions and crisp bacon lardons (872 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	x	x
Braised endive, roast celeriac, cumin and barley broth (Vegan) (492 kcal)	SU	x	x	x	G	x	x	x	x	x	x	C	M	x
Sharing board of braised beef Bourguignon, carrots, mushrooms and onions, mustard mash and roast parsnips (966 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x



DESSERT

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Fruit crumble with vanilla bean custard (491 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Dark chocolate torte with white chocolate sauce (837 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Forest fruit syllabub with a shortbread biscuit (634 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Sticky toffee pudding with caramel sauce (838 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Pear and sultana crumble, raspberry sorbet (Vegan) (624 kcal)	x	x	x	x	G	x	x	x	S	x	x	x	x	x

Deluxe – Spring/Summer



STARTER

Pea and broad bean soup, ham hock and blue cheese croutons (309 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Salad of baked goats cheese, wild garlic pesto (V) (599 kcal)	SU	MI	x	x	G	x	TN	x	x	x	x	x	M	x
Potted shrimp and crayfish, herb toast (451 kcal)	SU	MI	x	x	G	x	x	x	x	CR	x	C	M	x
Chicken and ham hock, shallot and caper mayonnaise (366 kcal)	SU	MI	E	x	x	x	x	x	x	x	x	C	M	x
Heritage tomato salad, mozzarella, shallot and basil vinaigrette (V) (292 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x
Smoked trout and mackerel pate, pickled cucumber and kohlrabi, dill dressing (341 kcal)	SU	MI	x	F	x	x	x	x	x	x	x	x	M	x
Summer vegetable carpaccio, lemon and basil vinaigrette, toasted pine kernels (Vegan) (211 kcal)	SU	x	x	x	x	x	TN	x	x	x	x	C	M	x
Caesar salad, Parmesan and herb crusted chicken, classic Caesar dressing (607 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x
Sharing board of salad of green beans, peas, feta, pea shoots and tarragon, crispy pancetta and Dijon mustard dressing (677 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x

MAIN

Grilled pork cutlet, hispi cabbage, fondant potato and hazelnut butter (823 kcal)	SU	MI	x	x	x	x	TN	x	x	x	x	C	x	x
Grilled pickled mushrooms, fennel, saffron new potatoes, radish and asparagus salad (Vegan) (204 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Lamb rump, smoked garlic roasted baby carrots and new potatoes, goats curd and rosemary oil (848 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x
Roast vine plum tomatoes, heritage carrots, shallot, feta and rocket pesto (V) (636 kcal)	SU	MI	x	x	x	x	TN	x	x	x	x	x	M	x
Grilled chicken, Jersey royal potato salad, spring onion and herb dressing (695 kcal)	SU	MI	E	x	x	x	x	x	x	x	x	C	M	x
Crisp skin salmon, baby artichoke, new potatoes, feta and broad bean, parsley oil (742 kcal)	SU	MI	x	F	x	x	x	x	x	x	x	x	M	x
Saffron poached chicken, roasted piquillo peppers, fondant potato, courgettes and chive cream (989 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	x	x

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Grilled baby courgettes, fennel purée, fine beans with toasted almonds, and shaved fennel salad (Vegan) (310 kcal)	SU	x	x	x	x	x	TN	x	x	x	x	C	M	x
Tomato, aubergine and courgette tart, smoked mozzarella and red onion salsa (V) (630 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Smoked poached haddock cake, buttered spinach, soft poached egg and Hollandaise (663 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x
Grilled bavette steak, dauphinoise potato, green bean and tender stem salad, mustard dressing (766 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x
Sharing board of salmon Coulibiac, spinach salad, buttered new potatoes and dill cream (1102 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	x	x	x

DESSERT

Rhubarb fool, shortbread (683 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
White chocolate and raspberry crème brûlée (469 kcal)	x	MI	E	x	x	x	x	S	x	x	x	x	x	x
Mango and cashew cake with fresh berries (Vegan) (1012 kcal)	SU	x	x	x	x	x	TN	x	x	x	x	x	x	x
Chocolate brownie and vanilla cream (635 kcal)	x	MI	E	x	G	x	x	S	x	x	x	x	x	x
Lemon and strawberry tart (622 kcal)	x	MI	E	x	G	x	x	S	x	x	x	x	x	x
Vanilla and mango cheesecake, sugared popcorn (631 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Strawberry, pink grapefruit and fennel trifle (884 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Iced passion fruit parfait, passion fruit syrup and shortbread (404 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x

Deluxe – Autumn/Winter



STARTER

Spiced beer-braised short rib, celeriac remoulade, aioli (356 kcal)	SU	MI	E	F	G	x	x	x	S	x	x	C	M	x
Creamed mushroom and truffle potato soup, thyme croutons (V) (368 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	x	x
Roast pumpkin, blue cheese fritter, toasted pumpkin seeds, honey vinaigrette (V) (587 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Winter vegetable broth, pearl barley and chestnut (Vegan) (454 kcal)	SU	x	x	x	G	x	TN	x	x	x	x	C	x	x
Potted gammon, peppered pineapple chutney (275 kcal)	x	MI	x	x	G	x	x	x	x	x	x	C	M	x
Beef shin dumpling, mustard mash, red wine and shallots (387 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Pea, mushroom and baked celeriac potato cake, watercress and spinach cream (V) (327 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Salt beef croquette, creamed peas, cabbage, bacon and English mustard (529 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Sharing board of caramelised endive and mushroom tart, truffle and madeira cream sauce, shaved Manchego (V) (650 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x

MAIN

Pot roast chicken, Jerusalem artichoke purée, roasted roots, truffle cream and crisps (934 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	x	x
Honey nut roast, grilled creamed corn, roast potato, horseradish and watercress (V) (977 kcal)	SU	MI	E	x	G	G	TN	x	x	x	x	C	x	x
Salted brisket, dry cured bacon, creamed English mustard mash, Savoy cabbage and braising liquor (641 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x
Ratatouille stuffed aubergine, cheese and herb crust, chilli tomato sauce (V) (430 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	x	x	x
Pheasant, Savoy cabbage, fondant potato, roast chestnuts and celeriac purée (776 kcal)	SU	MI	x	x	x	x	TN	x	x	x	x	C	x	x
Slow-cooked lamb shoulder, herb crust, bubble and squeak with rosemary, and braising liquor (858 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Roast pork belly, Cumberland sausage dumpling, sauté potato and white bean casserole (969 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	x	x

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Chicken and ham pie, creamed mash, roast carrots and parsley cream (902 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Roast butternut squash, turmeric and coriander spiced lentils (Vegan) (726 kcal)	SU	x	x	x	x	x	x	x	x	x	x	C	x	x
Grilled hake, roasted new potatoes, shallots, watercress and white wine cream sauce (635 kcal)	SU	MI	x	F	x	x	x	x	x	x	x	C	x	x
Maple-cured pork loin, mustard mash, creamed cabbage and roasting juices (1136 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x
Sharing board of classic cassoulet, slow cooked confit duck, garlic sausage and pork belly with beans, aromatics and a side of wilted greens (1196 kcal)	SU	x	x	x	G	x	x	x	S	x	x	C	x	x

DESSERT

Apple and cinnamon crumble, custard (483 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Treacle tart and custard (531 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Poached pears, star anise and cinnamon (406 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Bread and butter pudding (552 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Baked treacle and cardamom sponge pudding, salted caramel ice cream (751 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Chocolate tart, cinnamon cream (800 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Sticky toffee pudding vanilla ice cream and caramel sauce (887 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Dark chocolate fudge cake, vanilla and cherry compote (Vegan) (343 kcal)	SU	x	x	x	G	x	x	x	S	x	x	x	x	x

Premier – Spring/Summer



STARTER

Asparagus, shaved Ticklemore, wild garlic and roasted cashew cream (V) (514 kcal)	SU	MI	x	x	x	x	TN	x	x	x	x	x	M	x
Smoked salmon blinis, dill and horseradish cream (387 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x
Peppered beef fillet, salt-baked new potato salad and spring onion (317 kcal)	SU	MI	E	x	x	x	x	x	x	x	x	x	M	x
Smoked duck, dandelion and watercress salad, walnut vinaigrette (472 kcal)	SU	x	x	x	x	x	TN	x	x	x	x	x	M	x
Grilled asparagus and soft poached egg, truffle dressing (V) (211 kcal)	SU	x	E	x	x	x	x	x	x	x	x	x	M	x
Ravioli of goats cheese, cherry vine tomatoes and basil (V) (462 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Salmon and crab cakes, watercress and fennel salad (261 kcal)	SU	MI	E	F	G	x	x	x	x	CR	x	x	M	x
Salad of wood-fired peppers, baby artichoke and smoked aubergine purée (Vegan) (343 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Thai green lemon sole, steamed clams with sea vegetables, bok choy, crispy noodles and coriander oil (389 kcal)	SU	x	E	F	G	x	x	x	S	x	M	x	x	x
Sharing board of baked Tunworth brie, cauliflower and Montgomery croquettes, fig chutney, pickled shallots and walnuts (V) (685 kcal)	SU	MI	E	x	G	x	TN	x	x	x	x	x	M	x
Sharing board of cured sliced British charcuterie, crisp lamb belly and short rib, piccalilli and anchovy mayonnaise (1084 kcal)	SU	MI	E	F	G	x	x	x	S	x	x	C	M	x

MAIN

Fillet of pork wrapped in pancetta, minted peas and broad beans, sauté new potatoes, wild garlic and olive oil (795 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x
Seabass, creamed leeks, fondant potato, peas and smoked bacon (844 kcal)	SU	MI	x	F	x	x	x	x	x	x	x	C	x	x
Devilled potato rosti, grilled haloumi, kohlrabi and cucumber pickle (V) (965 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	x	M	x

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Fillet of beef, fondant potato, wood-fired spring onions and piquillo peppers, salsa verde (752 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x
Poached salmon, new potato and capers, samphire and watercress salad, saffron mayonnaise (523 kcal)	SU	MI	E	F	x	x	x	x	x	x	x	C	M	x
Corn-fed chicken, pearl barley, edamame beans and watercress, dill crème fraiche and extra virgin olive oil (1182 kcal)	SU	MI	x	x	x	x	x	S	x	x	x	M	x	
Rib-eye steak, dauphinoise potato, buttered peas and beans, Bearnaise sauce (1004 kcal)	SU	MI	E	x	x	x	x	x	x	x	x	C	x	x
Saffron polenta, grilled baby gem, garlic and tomato vinaigrette (Vegan) (567 kcal)	SU	x	x	x	x	x	x	x	x	x	x	C	M	x
Seabream, grilled spring onions and tender stem broccoli, crushed new potatoes, olives and celery, lemon and dill yogurt (578 kcal)	SU	MI	x	F	x	x	x	x	x	x	x	C	M	x
Rack of lamb, roast shoulder croquette, pickled radishes, Jersey royals, onions and asparagus (700 kcal)	SU	x	E	x	G	x	x	x	x	x	x	C	M	x
Venison fillet, celeriac puree, haggis boulangère, blackberry, salt baked carrot, celeriac crisps and game jus (636 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	x	x
Sharing board of beef wellington, celeriac and potato mash, fine beans and pancetta, port gravy (1234 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Sharing board of roast loin of pork, sausage and apple stuffing, roast potatoes, caramelised onions, vanilla apple sauce (1510 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x

DESSERT

Raspberry and coconut Panna cotta with sugared filo tuile (Vegan) (433 kcal)	x	x	x	x	G	x	x	x	x	x	x	x	x	x
Glazed pineapple and coconut panna cotta, pistachio biscotti (562 kcal)	x	MI	E	x	G	x	TN	x	x	x	x	x	x	x
White chocolate mousse, raspberry meringue and clotted cream (767 kcal)	x	MI	E	x	x	x	x	S	x	x	x	x	x	x
Marinated summer berries, lemon sorbet and limoncello (266 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Rhubarb and grilled peach, spiced vanilla syrup, lime sorbet (257 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Orange and cardamom sponge pudding (559 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Crushed meringue and fresh berries (582 kcal)	x	MI	E	x	x	x	x	x	x	x	x	x	x	x

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Poached rhubarb Bakewell tart (898 kcal)	x	MI	E	x	G	G	TN	x	S	x	x	x	x	x
Chocolate and pistachio terrine (551 kcal)	x	MI	E	x	x	x	TN	x	S	x	x	x	x	x
Eton mess (574 kcal)	x	MI	E	x	x	x	x	x	x	x	x	x	x	x
Caramelised vanilla custard tart (504 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Banana parfait, banana chips, peanut shortbread, caramelised banana, dulce de leche and dark chocolate (645 kcal)	x	MI	E	x	G	G	x	x	S	x	x	x	x	x

Premier – Autumn/Winter



STARTER

Fried salt cod, leeks, parsley, garlic and caper butter (357 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	C	M	x
Pressed pork belly, and roasted chicken thighs, apple and parsley cream (548 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Roast Jerusalem artichokes, new potatoes, pickled leek and hazelnut vinaigrette (Vegan) (299 kcal)	SU	x	x	x	x	x	TN	x	x	x	x	x	M	x
Cured salmon pastrami, pickled beets and fennel slaw (615 kcal)	SU	x	E	F	x	x	x	x	x	x	x	x	M	x
Scotch egg, piccalilli and apple (989 kcal)	SU	x	E	x	G	x	x	x	x	x	x	C	M	x
Cauliflower cream, smoked sausage and cauliflower fritters (669 kcal)	SU	MI	E	x	G	x	x	x	S	x	x	x	M	x
Whipped goat's cheese, beetroot, fennel, garlic sourdough croutons and honey vinaigrette (V) (585 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	x	M	x
Scallops, black pudding, artichoke puree and crisps (330 kcal)	SU	MI	x	x	G	x	x	x	x	x	M	C	x	x
Game terrine, grape and apple chutney, toasted brioche (809 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Scallops, wild mushroom tortellini, buttered spinach, shallot cream sauce (574 kcal)	SU	MI	E	x	G	x	x	x	x	x	M	x	x	x
Sharing of cured salmon pastrami, oak-smoked salmon and crab cakes, pickled beets, dill and horseradish cream with blinis (579 kcal)	SU	MI	E	F	G	x	x	x	x	CR	x	C	M	x

MAIN

Braised lamb shank, creamed mash, smoked garlic roast carrots, onion gravy (1149 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x
Duck breast, fondant potato, braised lentils, cauliflower and celeriac purée (950 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x
Roast white onions, savoy cabbage, heritage carrots and sage gnocchi (Vegan) (319 kcal)	SU	x	x	x	G	x	x	x	x	x	x	C	M	x
Fillet of beef, black pudding hash brown, roasted roots and mushroom gravy (716 kcal)	SU	x	E	x	G	x	x	x	x	x	x	C	M	x
Slow-braised ox cheeks, mustard mash, carrot, onion and parsley (797 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Wild mushroom tart, crisp kale, roasted chestnuts and truffle cream sauce (V) (787 kcal)	SU	MI	E	x	G	x	TN	x	x	x	x	x	M	x
Roast salmon, horseradish mash, grilled fennel, shallot, port and thyme sauce (819 kcal)	SU	MI	x	F	x	x	x	x	x	x	x	C	M	x
Guinea fowl, crushed new potatoes, garlic and tarragon mushrooms, Puy lentils and truffle (709 kcal)	SU	x	x	x	x	x	x	x	x	x	x	C	M	x
Sirloin steak, potato and stilton gratin, grilled field mushroom and peppercorn sauce (980 kcal)	SU	MI	E	x	x	x	x	x	x	x	x	C	M	x
Roast vegetable wellington, mustard mash, baby carrots and pumpkin seed pesto (V) (1014 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Rump of lamb (roasted pink), slow-cooked shoulder shepherd's pie, butter beans, roast onion purée and mint sauce (1067 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Poached fillet of cod, peas and broad beans, grilled asparagus, chive cream potato purée (853 kcal)	SU	MI	x	F	x	x	x	x	x	x	x	C	x	x
Sharing board of butterflied legs of lamb, studded with garlic and rosemary, smoked garlic roast new potatoes, wood-fired peppers and courgettes, smoked paprika and red onion salsa (677 kcal)	SU	x	x	x	x	x	x	x	x	x	x	C	M	x
Sharing board of chicken roasted with lemon, thyme, and garlic, roast potatoes, creamed grilled corn, watercress, and a light chicken gravy (1271 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	M	x

DESSERT

Apple and blackberry compote, hazelnut crumb, vanilla and cinnamon-spiced coconut cream (Vegan) (438 kcal)	x	x	x	x	G	x	TN	x	x	x	x	x	x	x
Baked pear tart, almond cream, quince jelly and salted caramel ice cream (822 kcal)	x	MI	E	x	G	x	TN	x	S	x	x	x	x	x
Honey and ginger custard tart, ginger and lime creme fraiche with toasted almonds (651 kcal)	x	MI	E	x	G	x	TN	x	S	x	x	x	x	x
Red wine poached pears, vanilla mascarpone, pistachio and cashew praline (632 kcal)	SU	MI	x	x	x	x	TN	x	x	x	x	x	x	x
Kirsch cherry and cream cheese Pavlova, micro mint and cherry sorbet (521 kcal)	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x
Treacle sponge pudding (715 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Chocolate hazelnut tart, bitter chocolate cream and tuile (846 kcal)	x	MI	E	x	G	x	TN	x	S	x	x	x	x	x
Apple and pear strudel with vanilla custard (779 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Hazelnut crumble, apple and ginger compote, and custard (495 kcal)	x	MI	E	x	G	x	TN	x	x	x	x	x	x	x
Baked cheesecake with honeycomb (544 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Dark chocolate mousse with salted caramel biscuit (541 kcal)	SU	MI	E	x	G	x	x	x	S	x	x	x	x	x
Lemon posset and crispy chocolate coated dough balls (980 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x

Surprise Course



AMUSE-BOUCHE

Cream of cauliflower and celeriac, poached quail egg and truffle (74 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	x	x
Cured peppered salmon, goats curd, cucumber and fennel relish (151 kcal)	SU	MI	x	F	x	x	x	x	x	x	x	x	M	x
Braised beef shin, crispy panko, red onion and port marmalade (239 kcal)	SU	x	E	x	G	x	x	x	x	x	x	C	M	x

PALATE CLEANSER

Lemon sorbet, with an aromatic lime vodka shot (119 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Champagne sorbet, champagne and strawberries (98 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Apple sorbet, gin and tonic granita (162 kcal)	SU	x	x	x	x	x	x	x	S	x	x	x	x	x
Lemon and ginger sorbet, tequila and caramelised pink grapefruit (144 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x

PRE-DESSERT

Coconut and white chocolate panna cotta with mango purée (231 kcal)	x	MI	x	x	x	x	x	x	S	x	x	x	x	x
Chilled pineapple and chilli soup with lime crème fraîche (86 kcal)	x	MI	x	x	x	x	x	x	x	x	x	x	x	x
Lemon meringue lollipop and shot of limoncello (216 kcal)	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x
Chilli, ginger caramelised pineapple, chilli vodka (96 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Dark chocolate ball, salted almond crumble and Frangelico (329 kcal)	SU	MI	x	x	x	G	TN	x	S	x	x	x	x	x
Cherry jelly, toasted pistachio and sweet Amarone Recioto (127 kcal)	SU	x	x	x	x	x	TN	x	x	x	x	x	x	x

CHEESE TASTER

Three canapé-sized biscuits each topped with a slice of British cheese (283 kcal)	x	MI	x	x	G	x	x	x	x	x	x	C	x	x
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Food for Children



STARTER

Dough balls with garlic or plain butter served with vegetable sticks (347 kcal)	x	MI	x	x	G	x	x	x	x	x	x	C	x	x
Salmon and potato croquette (126 kcal)	x	x	E	F	G	x	x	x	x	x	x	x	M	x
Melon with forest fruits (42 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Seasonal soup of your choice, crusty roll and butter (161 kcal)	x	MI	x	x	G	x	x	S	x	x	x	C	x	x
Breaded chicken strips, barbecue and mayonnaise dipping pots (277 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	M	x

MAIN

Mac n' cheese (563 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	M	x
Penne pasta with meatballs in a tomato sauce (437 kcal)	x	x	x	x	G	x	x	x	x	x	x	x	x	x
Shepherd's pie of lamb with carrots and celery, creamed and buttered mash (303 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	C	x	x
Choice of freshly baked pizza with mixed leaf salad and chips (849 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Sausage and mash with onion gravy (462 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Burger, cheese and relish in a brioche bun with chips (873 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x

DESSERT

Chocolate brownie pieces with vanilla ice cream (394 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Ice cream milkshake with chocolate chip cookies (347 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Raspberry jelly with raspberry sorbet (196 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Midweek



MAIN

Slow-braised beef lasagne, rich creamed cheese sauce (813 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	x	x
White bean and Cumberland sausage casserole (1208 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Chicken and braised ham pie, creamed leeks, peas and tarragon (941 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Fish pie with salmon, smoked haddock, prawns, creamed mash and Cheddar cheese crust (733 kcal)	SU	MI	E	F	G	x	x	x	x	CR	x	C	M	x
Roasted vegetable lasagne, rich creamed cheese sauce (V) (467 kcal)	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Braised ham hock mac and cheese (1095 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Cottage pie, creamed and buttered mash (634 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Grilled vegetable tart, mozzarella and pesto (V) (509 kcal)	x	MI	E	x	G	x	TN	x	x	x	x	x	M	x
Grilled chicken, feta, olives and spring onions, lemon and herb vinaigrette (735 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x
Poached salmon, crushed new potatoes, capers and gherkins, grilled pepper and tomato sauce (486 kcal)	SU	x	x	F	x	x	x	x	x	x	x	C	x	x

SIDES

Creamed and buttered mash (242 kcal)	x	MI	x	x	x	x	x	x	x	x	x	x	x	x
Roast potatoes, rosemary and sea salt (271 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Buttered new potatoes with parsley and mint (121 kcal)	x	MI	x	x	x	x	x	x	x	x	x	x	x	x
Steamed seasonal vegetables (97 kcal)	x	MI	x	x	x	x	x	x	x	x	x	x	x	x
Roasted roots, red onions, garlic and thyme (96 kcal)	x	MI	x	x	x	x	x	x	x	x	x	x	x	x
Caesar salad, croutons and classic dressing (236 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Lentil and white bean salad, toasted pumpkin seeds and mustard vinaigrette (313 kcal)	SU	x	x	x	x	x	x	x	x	x	x	C	M	x
Rocket and Parmesan salad, balsamic dressing (232 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x

DESSERT

Glazed lemon tart, Chantilly cream (613 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Baked cheesecake, raspberry coulis (318 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Sticky toffee pudding with caramel sauce (830 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Chocolate tart, dark chocolate sauce (707 kcal)	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Eton mess (663 kcal)	x	MI	E	x	x	x	x	x	x	x	x	x	x	x
Seasonal crumble with custard (550 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Forest fruit syllabub, shortbread (634 kcal)	x	MI	E	x	G	x	x	x	x	x	x	x	x	x

EVENING FOOD

Freshly prepared pizzas, cooked in our wood-fired oven	Please refer to pizzas listed on pages 23 & 24													
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Evening Food



WOOD-FIRED PIZZA (MEAT AND CHEESE)

Spiced pepperoni, chorizo, mozzarella and roast garlic oil (859 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Ham and mushroom, grilled peppers, mozzarella, Kalamata olives and rocket (682 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Barbecue chicken, smoked back bacon, mozzarella and chilli oil (841 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	x	M	x
Spiced pork sausage, mozzarella, fresh chilli and sweet and sour peppers (780 kcal)	x	MI	x	x	G	x	x	x	S	x	x	x	x	x
Pancetta, roast flat mushrooms, mozzarella, olives and anchovies (843 kcal)	x	MI	x	F	G	x	x	x	x	x	x	x	x	x
Bratwurst, onion relish, mozzarella and French's mustard (809 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Pepper and chilli minced beef, mozzarella, olives and roast garlic (807 kcal)	x	MI	x	x	G	x	x	x	S	x	x	x	x	x
Parma ham, Coppa salami, mozzarella and piquillo peppers (799 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Piri-piri chicken, mozzarella, guacamole and sour cream (852 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x

WOOD-FIRED PIZZA (FISH AND CHEESE)

Smoked salmon, mozzarella, horseradish cream, rocket and lemon oil (775 kcal)	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x
King prawn, grilled baby corn, mozzarella, fresh chilli and garlic oil (709 kcal)	x	MI	x	x	G	x	x	x	x	CR	x	x	x	x
Poached haddock, mushrooms and spinach, mozzarella, smoked paprika and olives (731 kcal)	x	MI	x	F	G	x	x	x	x	x	x	x	x	x

WOOD-FIRED PIZZA (VEGETABLE AND CHEESE)

Spinach, goat's cheese with toasted pine nuts and basil pesto (1045 kcal)	x	MI	x	x	G	x	TN	x	x	x	x	x	x	x
Grilled artichokes, sun-blushed tomato, mozzarella and piquillo peppers (736 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x

	Sulphites	Milk	Egg	Fish	Gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Roast flat mushrooms, ricotta, garlic and herb salsa (744 kcal)	SU	MI	x	x	G	x	x	x	x	x	x	x	M	x
Grilled aubergine, courgette, baby corn and mozzarella (679 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Blue cheese, mozzarella and garlic, rocket and basil (1003 kcal)	x	MI	x	x	G	x	x	x	x	x	x	x	x	x

STREET FOOD - CHINESE

Spicy fried chicken with green beans and ginger, crispy coleslaw and citrus dressing (463 kcal)	SU	x	E	x	G	x	x	S	S	x	x	x	M	x
Ginger and black bean spiced belly of pork, stir-fried peppers and soy cooked noodles (565 kcal)	SU	x	E	x	G	x	x	S	S	x	x	C	x	x
Wok-fried Chinese greens and shiitake mushrooms with soy-braised pork loin finished with sake (639 kcal)	SU	x	x	x	G	x	x	S	S	x	x	C	x	x

STREET FOOD - THAI

Chicken and chickpea Thai green curry, mange tout and coconut cream (634 kcal)	SU	x	x	F	G	x	x	S	S	x	x	C	x	x
Sugar-cured beef with black beans, ginger and buckwheat noodles (550 kcal)	x	x	E	x	G	x	x	x	S	x	x	C	x	x
Wok-fried prawns and cured pork belly, mange tout, baby corn, spring onions finished with sweet red chilli sauce, lime and coriander (396 kcal)	SU	x	x	x	x	x	x	S	S	CR	x	x	x	x

STREET FOOD - SPANISH

Classic paella: Slow-cooked chicken with rice, peppers and saffron finished with prawns and mussels (516 kcal)	SU	x	x	x	x	x	x	x	x	CR	M	C	x	x
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BARBECUE (1859 kcal)

Served with rolls, flat breads, pickles, mustards, ketchups, mayonnaise and barbecue sauce	SU	MI	E	x	G	x	x	S	x	x	x	C	M	x
Ketchups, mayonnaise and barbecue sauce	SU	x	E	x	x	x	x	x	x	x	x	C	M	x
Beef burgers, flame grill and served in brioche buns	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Grilled chicken kebabs, lemon and herb or sweet chilli marinade	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Cumberland sausage rings, pickled gherkins and sweet mustard	SU	x	x	x	G	x	x	x	x	x	x	x	M	x



SAUSAGE ROLLS AND PASTIES

Sausage rolls and pasties mustards and sauces (1013 kcal)	SU	MI	E	x	G	x	x	x	S	x	x	x	M	x
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CHEESE BOARD AND CURED MEATS

Selection of cheeses, sliced cured meats, pork pies, pickles, chutneys, grapes, figs, breads and biscuits (1732 kcal)	SU	MI	E	x	G	x	x	S	x	x	x	C	M	x
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CHEESE STACK WEDDING CAKE

Cheese stack wedding cake	SU	MI	x	x	G	x	x	x	x	x	x	C	x	x
Full list of allergens and calories (kcal) for cheeses are available once selection is made														

ICE CREAM BIKE

Ice cream	SU	MI	E	x	G	x	x	x	x	x	x	x	x	L
Full list of allergens and calories (kcal) for ice creams are available once selection is made														

SALADS AND SIDES

Red cabbage coleslaw (214 kcal)	SU	x	E	x	x	x	x	x	x	x	x	x	M	x
Rocket and parmesan salad with balsamic dressing (113 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Greek style salad with tomato, feta, olives and cucumber (123 kcal)	x	MI	x	x	x	x	x	x	x	x	x	x	x	x
Caesar style salad with lettuce, parmesan and Caesar dressing (236 kcal)	SU	MI	E	F	G	x	x	S	x	x	x	x	M	x
Mixed green salad with toasted seed and a herb dressing (81 kcal)	SU	x	x	x	x	x	x	S	x	x	x	x	M	x
New potato salad with shallots, parsley and vinaigrette (31 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Salt and pepper wedges (140 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Allergen-free



CANAPÉS

Grilled chicken kebabs, lemon and garlic (88 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Crisp baby carrot, black olive tapenade (Vegan) (50 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Peppered beef and beetroot (41 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Potato and onion bhaji, mint and cucumber (Vegan) (38 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Steak and chips (153 kcal)														

STARTER

Pea and leek soup, minted oil and pea shoots (Vegan) (154 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Thyme and garlic hash brown, Savoy cabbage and pancetta, truffle vinaigrette (304 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Pressing of grilled pork belly, roasted rosemary new potatoes, apple sauce (365 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Salad of cherry tomatoes marinated in extra virgin olive oil, cucumber and shaved fennel, coriander and fennel seed dressing (Vegan) (235 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Chicken thigh and Puy lentil terrine, confit root vegetables, apple slaw (465 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x

MAIN

Fillet of beef, onion puree, olive oil mash and root vegetable broth (629 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Grilled supreme of chicken, tian of aubergine, courgettes and tomato, olive tapenade dressing (679 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Lamb rump rosemary and olive oil, sauté new potatoes, hispi cabbage, roast pepper sauce (768 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Saffron polenta, grilled baby gem, baby courgettes and tomato fondue (Vegan) (548 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Fillet of pork, confit potato, roasted baby carrots and endive, mushroom broth (522 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x



DESSERT

Steamed apple and cinnamon sponge with a toffee sauce (503 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Sugared pancakes with caramelised bananas and strawberry sorbet (281 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Raspberry and lemon fool with a vanilla biscuit crumb (474 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Coconut panna cotta with roasted pineapple and passion fruit sauce (320 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Plum and pear crumble with vanilla ice cream (Dairy-free) (592 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x

SURPRISE COURSE

Champagne sorbet and strawberries (86 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Raspberry sorbet and sparkling rosé (101 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Pineapple carpaccio, ginger and chili syrup (57 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Strawberry granita, sweet wine and strawberry jelly (79 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x

FOOD FOR CHILDREN

Melon and forest fruits (42 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Seasonal soup (25 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Meatballs, tomato sauce and chips (347 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Grilled chicken, peas and chips (632 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Ice cream (Dairy-free) (106 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x

MIDWEEK

Chicken and braised ham, peas and tarragon (669 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Roasted vegetables, roast tomato fondue, basil and extra virgin olive oil (Vegan) (278 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Plum and pear crumble with vanilla ice cream (Dairy-free) (592 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Wedding Experiences – Summer Sample Menu



STARTER

Asparagus, bay gem, light Caesar dressing, shaved Ticklemore and garlic croutons	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x
Smoked salmon, lemon and dill cream cheese, pickled cucumber, chive oil and crème fraiche	x	MI	x	F	x	x	x	x	x	x	x	x	x	x
Vine plum tomato tart, smoked mozzarella, olive tapenade, rocket pesto and red vain sorel (V)	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x

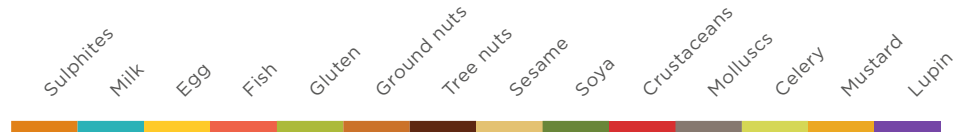
MAIN

Saffron poached chicken, roasted piquillo peppers, crushed Jersey royals, courgettes and chive cream	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Seabass, creamed leeks, fondant potato, peas and pancetta, herb and lemon oil	SU	MI	x	F	x	x	x	x	x	x	x	C	x	x
Grilled aubergine and courgettes, ravioli of goats cheese basil and garlic, tomato fondue (V)	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x

DESSERT

Honey and lemon sponge with almond Granola	x	MI	E	x	G	G	TN	x	x	x	x	x	x	x
Millionaires chocolate tart	x	MI	E	x	x	G	x	x	S	x	x	x	x	x
Strawberry Parfait with freeze dried yogurt	x	MI	E	x	x	x	x	x	S	x	x	x	x	x

Wedding Experiences – Winter Sample Menu



STARTER

Salt beef croquette, creamed peas, cabbage, bacon and English mustard	SU	MI	E	x	G	x	x	x	S	x	x	C	M	x
Scallops, wild mushroom tortellini, black pudding, artichoke puree and crisps	SU	MI	E	x	G	x	x	x	x	x	M	C	x	x
Roast pumpkin, blue cheese fritter, toasted pumpkin seeds, honey vinaigrette (V)	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x

MAIN

Roast cornfed chicken, morel mushroom, crushed new potatoes, Savoy cabbage and grilled baby leeks, truffle cream sauce	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x
Fillet of beef, slow braised rib with crisp panko, thyme and garlic hash brown, cauliflower and celeriac puree, roasted roots and red wine jus	SU	MI	E	x	G	x	x	x	x	x	x	C	x	x
Baked celeriac, shallot and truffle puree, crisp garlic mushrooms, kale and braised leeks, white wine and butter cream sauce (V)	SU	MI	E	x	G	x	x	x	x	x	x	C	x	x

DESSERT

Pear and hazelnut tart	x	MI	E	x	G	G	TN	x	S	x	x	x	x	x
Black forest Tiramisu	SU	MI	E	x	G	x	x	x	S	x	x	x	x	x
Vanilla bean crème brûlée with whisky caramel popcorn	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x

Standard Drinks



RECEPTION

Kir Royale (125 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Mimosa (90 kcal)	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Chilled orange and apple juice (200ml serving - Orange juice 92 kcal / Apple juice 94 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

DINNER

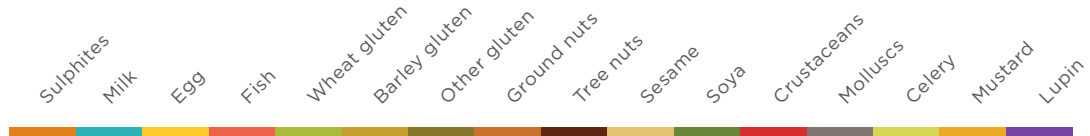
La Vivienda Verdejo <i>Spain</i> White	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
La Vivienda Tempranillo <i>Spain</i> Red	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
La Vivienda Tempranillo <i>Spain</i> Rosé	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

TOAST

Pigalle Brut sparkling <i>France</i>	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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A selection of teas and Fairtrade coffee (without milk)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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Deluxe Drinks



RECEPTION

Pimm's Original No.1 Cup (22 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Strawberry Rose Sangria (121 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Amaretto Fiore (167 kcal)	SU	x	x	x	W	x	x	x	x	x	x	x	x	x	x	x
Cloudy Apple Cosmopolitan (78 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Elderflower Sparkler (Soft drink) (30 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

DINNER

Cullinan View Chenin Blanc <i>South Africa</i> White	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Mud House Sauvignon Blanc <i>Chile</i> White	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Marius by M.Chapoutier Vermentino <i>France</i> White	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Berri Estate Chardonnay <i>Australia</i> White	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x	x	x
Parini Trebbiano <i>Italy</i> White	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Cullinan View Pinotage <i>South Africa</i> Red	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Marqués de Morano Rioja Joven <i>Spain</i> Red	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Errázuriz 1870 Mapuche Block Cabernet Sauvignon <i>Chile</i> Red	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Parini Montepulicano <i>Italy</i> Red	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Berri Estate Shiraz <i>Australia</i> Red	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x	x	x
Wandering Bear Rosé <i>South Africa</i> Rosé	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x

TOAST

Galanti Prosecco Extra Dry <i>Italy</i>	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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A selection of teas and Fairtrade coffee (without milk)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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Premier Drinks



RECEPTION

Bellini Bar (98 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Pink Mimosa (139 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Aperol Spritz (140 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Sparkling Limoncello (218 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Lemongrass Sparkler (Soft drink) (45 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

DINNER

Da Luca Pinot Grigio <i>Italy</i> White	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Kleine Zalze Chenin Blanc <i>South Africa</i> White	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x	x	x
Luberon, La Ciboise Blanc, M.Chapoutier <i>France</i> White	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Esporão Bico Amarelo, Vinho Verde <i>Portugal</i> White	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Vidal Sauvignon Blanc, Marlborough <i>New Zealand</i> White	SU	x	x	F	x	x	x	x	x	x	x	x	x	x	x	x
Brazos Malbec <i>Argentina</i> Red	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Kleine Zalze Cellar Selection Merlot <i>South Africa</i> Red	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x	x	x
Herdade do Esporão Monte Velho Tinto, Alentejo <i>Portugal</i> Red	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Joseph Mellot Destinée Pinot Noir <i>France</i> Red	SU	x	E	x	x	x	x	x	x	x	x	x	x	x	x	x
Viña Real, Rioja Crianza <i>Spain</i> Red	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Kleine Zalze Cellar Selection <i>South Africa</i> Rosé	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x	x	x

TOAST

Baron De Villeboerg Brut Champagne <i>France</i>	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
A selection of teas and Fairtrade coffee (without milk)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

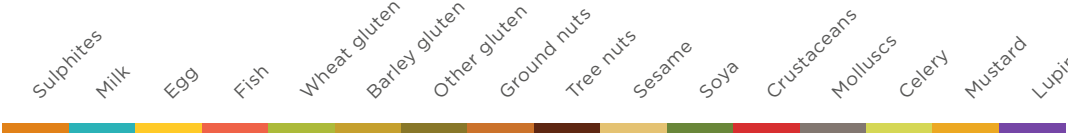
Surprise Course Drinks



RECEPTION

Châteaux Grand Jauga, Sauternes <i>France</i>	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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Autumn/Winter Drinks



RECEPTION

Warm Spiced Cider (87 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Mulled Wine (122 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Midweek Drinks



RECEPTION

Buck's Fizz (90 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Mulled Wine (122 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

DINNER

La Vivienda Verdejo <i>Spain Red</i>	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
La Vivienda Tempranillo <i>Spain White</i>	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

TOAST

Pigalle Brut sparkling <i>France</i>	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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A selection of teas and Fairtrade coffee (without milk)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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Bar and Drink Stations



COCKTAIL STATIONS

Mojito station	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Martini station	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

EVENING POP-UP BARS

Gin bar	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Rum bar	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

BEER, BUBBLE AND CIDER DRUMS

Camden Hells Lager	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x	x
Budweiser	x	x	x	x	x	B	O	x	x	x	x	x	x	x	x	x	x
Goose IPA	SU	x	x	x	x	B	x	x	x	x	x	x	x	x	x	x	x
London Pride	x	x	x	x	x	B	x	x	x	x	x	x	x	x	x	x	x
Modelo	SU	x	x	x	x	B	x	x	x	x	x	x	x	x	x	x	x
Menabreau Blonde	x	x	x	x	x	B	x	x	x	x	x	x	x	x	x	x	x
Brewdog Punk IPA	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x	x
Corona	x	x	x	x	x	B	O	x	x	x	x	x	x	x	x	x	x
Kopparberg	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Galanti Prosecco Extra Dry	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x



GUEST ALES

	Sulphites	Milk	Egg	Fish	Wheat gluten	Barley gluten	Other gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Sharps Doom Bar	x	x	x	x	x	B	x	x	x	x	x	x	x	x	x	x
St Austell Tribute	x	x	x	x	x	B	x	x	x	x	x	x	x	x	x	x
Draught Bass Cask	x	x	x	x	W	B	O	x	x	x	x	x	x	x	x	x
Tim Taylors Landlord	x	x	x	x	x	B	x	x	x	x	x	x	x	x	x	x
Wadworth 6X Cask	x	x	x	x	x	B	x	x	x	x	x	x	x	x	x	x
Timothy Taylor Boltmaker	x	x	x	x	x	B	x	x	x	x	x	x	x	x	x	x
Inferno <i>(Supplied direct from Oakham's Ales)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Citra IPA <i>(Supplied direct from Oakham's Ales)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Windrush Ale <i>(Supplied direct from North Cotswold Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Cotswold Best <i>(Supplied direct from North Cotswold Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Moon <i>(Supplied direct from Kissingate Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Traditional T.E.A <i>(Supplied direct from Hogsback Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Bunji Pale Ale <i>(Supplied direct from Mobberley Brew House)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Cheshire Pale <i>(Supplied direct from Mobberley Brew House)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Butty Bach <i>(Supplied direct from Wye Valley)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Ridleys Rite <i>(Supplied direct from Bishop Nick)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Heresy <i>(Supplied direct from Bishop Nick)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Pale Ale <i>(Supplied direct from Church Farm Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Harry's Heiffer <i>(Supplied direct from Church Farm Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Thirst Quencher <i>(Supplied direct from Spitting Feathers)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x

	Sulphites	Milk	Egg	Fish	Wheat gluten	Barley gluten	Other gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Session Beer <i>(Supplied direct from Spitting Feathers)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Best Bitter <i>(Supplied direct from Long Man Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Rising Giant <i>(Supplied direct from Long Man Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Spire Ale <i>(Supplied direct from Stonehenge Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x
Pigswill <i>(Supplied direct from Stonehenge Brewery)</i>	x	x	x	x	W	B	x	x	x	x	x	x	x	x	x	x

Bar Drinks



BAR DRINKS

	Sulphites	Milk	Egg	Fish	Wheat gluten	Barley gluten	Other gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
J20 Apple and Mango (50 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
J20 Orange and Passion (52 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Britvic Tonic Half (32 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Britvic Ginger Beer (70 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Britvic Ginger Ale (76 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Britvic Orange (90 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Britvic Cranberry (94 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Britvic Pineapple (100 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Britvic Orange Cordial (3 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Britvic Lime Cordial (2 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Britvic Blackcurrant Cordial (3 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
The London Essence Co. Tonic (40 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
The London Essence Co. Orange & Elderflower (38 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
The London Essence Co. Pomelo & Pink Pepper (38 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
The London Essence Co. Grapefruit & Rosemary (38 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
The London Essence Co. Ginger Ale (36 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Pepsi Max Pint (0 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Pepsi Max Half (0 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

	Sulphites	Milk	Egg	Fish	Wheat gluten	Barley gluten	Other gluten	Ground nuts	Tree nuts	Sesame	Soya	Crustaceans	Molluscs	Celery	Mustard	Lupin
Diet Pepsi Pint (0 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Diet Pepsi Half (0 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
R.White's Lemonade Pint (11 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
R.White's Lemonade Half (5 kcal)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Appletiser (106 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Red Bull (115 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Corona Cero (56 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Kopparberg Zero (190 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Ceders 0% (0 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Hot Drinks



COFFEE

Latte (109 kcal)	x	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Flat White (120 kcal)	x	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Cappuccino (115 kcal)	x	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Americano (15 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Espresso (9 kcal)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

HOT CHOCOLATE

Hot Chocolate (185 kcal)	x	MI	x	x	x	x	x	x	x	x	S	x	x	x	x	x
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