
FOOD & BEVERAGE MENUS

SPRING SUMMER
2026



COFFEE & SOFTS

Fairtrade tea, coffee and biscuits (146kcal)	£5.25
Vivreau purified water still and sparkling (1litre)	£4.20
Vivreau purified water still and sparkling (330ml)	£2.75
Fresh apple or orange juice (1litre) (47kcal)	£12.50
Soft drinks (330ml) <i>Coke (139kcal), Diet coke (2kcal), Coke Zero (1kcal), Dalston's Soda (45kcal)</i>	£2.75
Lemonaid – <i>Selection of flavours (330ml) (89kcal)</i>	£4.95
Sparkling Elderflower jug (1litre) (220 kcal)	£10.20

BEVERAGE AND BISCUITS PACKAGES

(Refreshed every 2hrs, price per person)

All day Fairtrade Tea, Coffee, Water & Biscuits (146kcal)	£15.25
Half day Fairtrade Tea, Coffee, Water & Biscuits (146kcal)	£11.25





BREAKFAST

AVAILABLE FROM 08:00 – 10:30

All breakfast packages are served buffet style, with Fairtrade coffee, a selection of teas & freshly squeezed orange or apple juice.

Orders under 10 people to choose only 1 menu option plus additions

BREAKFAST BUNS

£16.50

2 Buns Per Person, Choose 2 Options

St Ewe eggs, Barbers cheddar & Sriracha sauce (299kcal)

Pea protein patty, smashed avocado, hash brown in a plant-based bun (286kcal)

Red tractor Cumberland sausage, brioche bun & Stokes brown sauce (253kcal)

Maple cured streaky bacon, brioche bun & Rubies in the Rubble ketchup (342kcal)

HEALTHY LIFESTYLE BREAKFAST

£17.50

A Selection Of All The Below

Chia seed, raspberry, coconut yoghurt Bircher with fresh berries & seed granola (132kcal)

Chilli and lime crushed avocado on toast with slow roasted tomato & basil cress (105kcal)

Black bean & dark chocolate brownie (168kcal)

Carrot, lemon, Willy's turmeric vinegar & ginger shot (36kcal)

BREAKFAST

AVAILABLE FROM 08:00 – 10:30

FRESHLY BAKED PASTRIES

£10.50

2 Mini Pastries per person

Selection of mini pastries and croissants (190kcal)

A LA CARTE BREAKFAST

£24.00

Maximum 10 people, 10 covers & above buffet style available

Egg Benedict, Royale or Florentine (489kcal)

Forman's smoked salmon, scrambled eggs on sourdough toast with Hampshire watercress (338kcal)

Crushed avocado, toasted seeded sourdough poached St Ewe eggs with Hampshire watercress (184kcal)

Full English breakfast (plant-based breakfast available) (784kcal)

BREAKFAST ADDITIONS

Priced per item per person

Seasonal fruit platter (54kcal)

£7.85

Morning Bircher pot (128kcal)

£6.50

Yoghurt, seasonal fruit & LSEG granola (229kcal)

£5.95

Selection of mini pastries and croissants (190kcal)

£5.95

Hash brown bites (256kcal)

£5.95





CAKES & SWEET TREATS

AVAILABLE ALL DAY

A selection of three cakes accompanied by freshly brewed Fairtrade coffee and a selection of classical and herbal teas
Minimum 8 people

£12.50

CHOOSE ANY 3 FROM THE EXAMPLE MENU BELOW

Pastel de nata (167 kcal)

Bolo De Feijao (Almond cake) (68kcal)

Plant based carrot, walnut & hazelnut cake (199 kcal)

Salted caramel brownie (205 kcal)

Berry and yoghurt flapjack (147 kcal)

Chocolate, almond & orange Battenburg (143 kcal)

Mini tart selection (189 kcal)

SANDWICH LUNCH

AVAILABLE FROM 11AM

Sandwich lunch served as 5 pieces per person with hand cooked crisps, seasonal fruit bowl or fruit platter or handmade mini cakes.

Minimum 10 people

ARTISAN SANDWICH LUNCH

£22.50

(Example Menu)

Plant based falafel & hummus wrap (87kcal)

Cornish brie cheese & chutney on malted bloomer (66kcal)

Chicken salad on malted bread (71kcal)

Coronation chicken with free-range mayonnaise in mini brioche (84kcal)

BLT on malted bread (87kcal)

Hot smoked salmon & pickle in mini brioche (58kcal)

SANDWICH LUNCH ADD-ONS

£5.50

Priced Per Item Per Person

Beetroot falafel, coriander & jalapeno tahini dip (108kcal)

LSEG sausage roll (209kcal)

Green chilli & preserved Lemon Chalk stream trout skewer (188kcal)

Artisan cheese board (449kcal)

£12.50



SALAD LUNCH

AVAILABLE FROM 11AM

Choose 2 salads and add 1 salad topper from the below menus

Minimum 10 people

GREENS AND GRAINS

£16.95

Light And Seasonal Salad Selection With Homemade 'Marriages' Focaccia

Sour cherry harissa roasted heritage carrots, black barley, pickled carrot ribbons, Queen chickpea, preserved lemon & tahini puree, pickled dill (ve) (225kcal)

Whipped lemon ricotta, Isle of Wight tomatoes, Grelot onion, basil extra virgin olive oil, pinenuts (222kcal)

Queen butter beans, piquillo peppers, grilled artichoke, parsley, British Spenwood cheese & smoked chilli & maple seed granola (221kcal)

Heritage potatoes, green beans, spring onions, broad beans, chimichurri, saffron pickled radish, pickled garden herbs (216kcal)

SALAD TOPPERS

Choose One Topper For Your Salads

Cannellini bean, spring vegetable & goat's curd frittata (185kcal)

Tandoori tofu steak, coconut yoghurt, coriander & lime (167kcal)

Lovage pesto grilled chicken (248kcal)

Green chilli & preserved lemon marinated chalk stream trout (188kcal)

Additional Topper £6.65



RELAXED GROUP DINING

AVAILABLE FROM 11AM

BUFFET STYLE

Minimum 12 People

£49.95

Our menu includes meat & vegetarian hot dishes accompanied with two composite salads, bread & desert.

To make sure we deliver the most seasonal and sustainable dishes our menus for relaxed group dining are changed every month, so please contact us for the latest menu.

A surcharge fee will be applied for groups fewer than 12 people





EVENING BITES

AVAILABLE FROM 4PM

Minimum 20 people

Chef's Choice selections will be tailored to allergen and dietary requirements and may vary by event.

4 Pieces per person	£24.00
6 Pieces per person	£35.00
8 Pieces per person	£40.00

VEGAN

Crispy panisse, harissa & coriander mayonnaise (42kcal)

Broad bean, pea, mint & vegan feta buckwheat tart (91kcal)

Firecracker cauliflower, coconut yoghurt, spring onion (101kcal)

VEGETARIAN

Satay paneer skewers, peanut, coconut, chilli (131kcal)

Plant based slider, Oglesfield, tomato chutney, spring greens & wild garlic mayonnaise (98kcal)

LSEG mac n' cheese bite (75kcal)



EVENING BITES

MEAT

Bieber Salcasi chicken skewer, wild garlic emulsion (234kcal)

Aged beef sliders, smoked pickles, American cheese, burger sauce, sesame brioche (423kcal)

Roast garlic, herb & lemon, lamb croquette (176kcal)

FISH

Devon lobster roll, lemon & chive mayonnaise, dill (62kcal)

Yuzu & miso glazed prawn skewers (65kcal)

Salt & pepper squid, soy, honey & lime (101kcal)

DESSERT

Vanilla cheesecake, caramelised white chocolate & raspberry gel (144kcal)

Plant based butter bean, peanut butter & cherry blondie (ve) (134 kcal)

A selection of artisan chocolate truffles (98 kcal)

GRAZING

AVAILABLE FROM 4PM

SHARING BOARDS

Each board offers a selection of items suitable for a light snack

Minimum order of 5 persons per board

PLANT BASED MEZZE £13.25

Grilled and raw vegetables, falafel, baba ghanoush, hummus, marinated olives, flatbreads & wrapped vine leaves (331kcal)

ARTISANAL CHEESE £16.50

A selection of British and Continental cheese with seasonal chutney, grapes with a selection of biscuits & crackers (435kcal)

FROM THE FIELD £13.25

British and continental charcuterie platter, olives & pickles, freshly baked focaccia, extra virgin olive oil & aged balsamic (336 kcal)

FROM THE SEA £17.50

A selection of H. Forman's fish – traditional smoked salmon, beetroot Gravavlax, smoked tuna, prawn cocktail, caperberries, chive crème fraiche, rye bread, blinis & lemon (398kcal)

CENTREPIECE SHARING BOARD £25.50

Minimum order 30

Add that WOW factor to any function with a central grazing table with a selection of artisan cheeses and British & Continental charcuterie (578kcal)





GRAZING

AVAILABLE FROM 4PM

SNACK MENU

Selection of 2 items

Savoury nut free snack mix (136kcal)

Seasonal crudites & house hummus (56kcal)

Salted pretzels (45kcal)

Belazu olives (66kcal)

Belazu Espelette nut mix (182kcal)

Brown Bag crisps (206kcal)

£8.95



FINE DINING

AVAILABLE FOR LUNCH & DINNER

2 courses - £56.00

3 courses - £64.50

4 courses - £71.50

Our menu includes Fairtrade coffee, classic and herbal teas, Artisan bread & English butter.

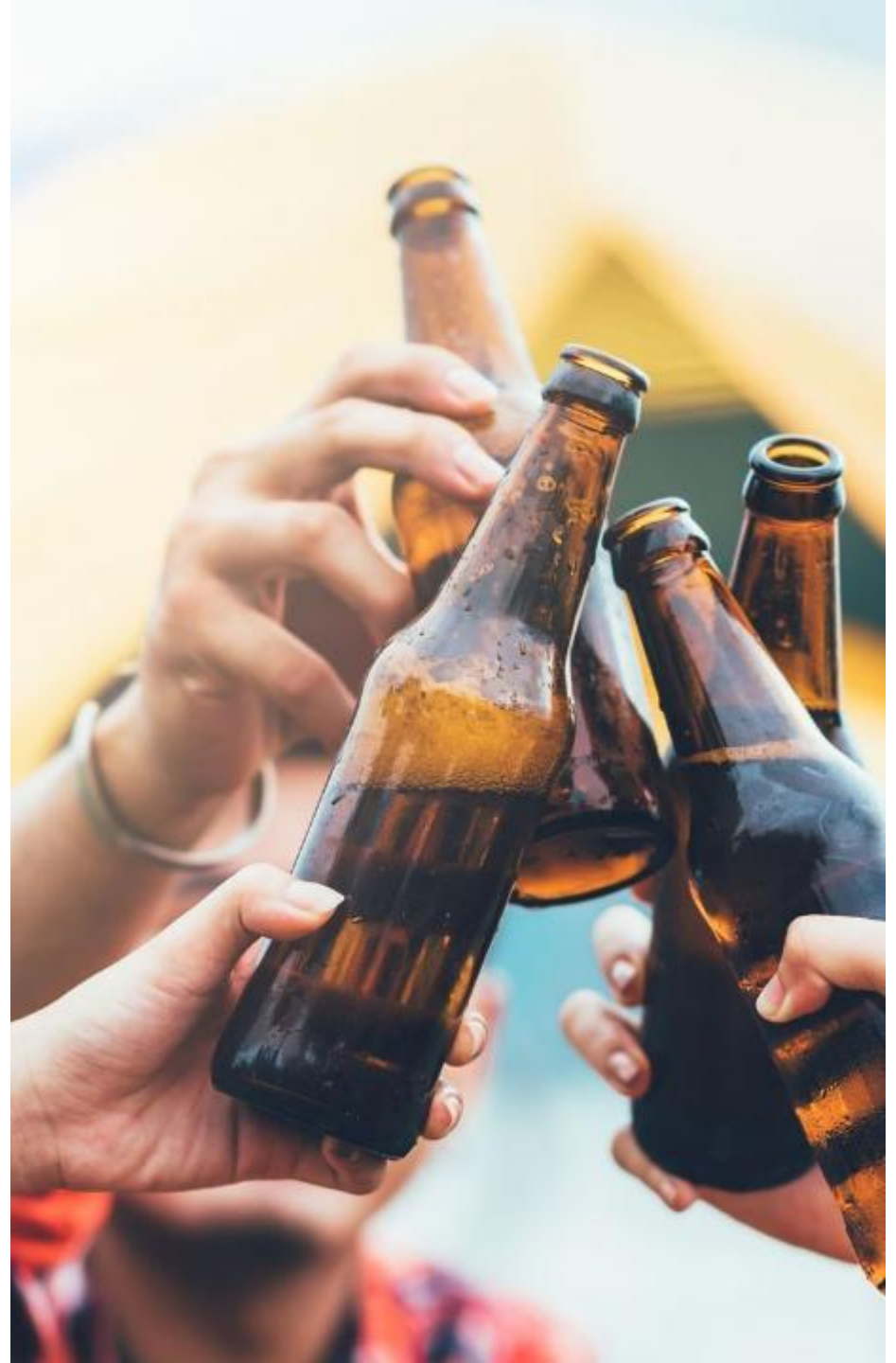
To make sure we deliver the most seasonal and sustainable dishes our menus for fine dining are changed every month, so please contact us for the latest menu.

Please note that for groups fewer than 10 people a surcharge fee will be applied.

Additional costs for napkins and tablecloths will be incurred.

BEER

Peroni (330ml)	£6.50
Camden Pale Ale (330ml)	£6.50
Asahi beer (330ml)	£6.50
Small Beer Lager 2.1% ABV (350ml)	£6.50
Small Beer Session Pale 2.5% ABV (350ml)	£6.50
Peroni 0% (330ml)	£6.50



SPARKLING

Prosecco Frizzante Adalina NV (Veneto, Italy)	£37.50
Trillians Sparkling Riesling Polish Hill River NV (South Australia)	£47.00
Chapel Down Brut NV (Kent, England)	£85.00
Chapel Down Rose Brut Reserve (Kent, England)	£94.80
Vergelen Cap Classique (South Africa)	£99.00





WHITE WINE

Bonfaro Branco (Portugese)	£26.50
Maison De La Paix Viogner (Languedoc, France)	£32.00
Loureiro Vinho Verde (Portugal)	£37.00
Bacchus Fume (Kent, England)	£49.50
Bolney Estate Pinot Gris (West Sussex, England)	£52.00
Louis Robin Chablis (Burgundy, France)	£59.00
Vergelegen Sauvignon Semillon Estate (South Africa)	£79.50



RED WINE

Bonfaro Tinto (Portugese)	£26.50
Maison de la Paix Carignan (Pays d'Oc, France)	£33.00
Pinot Noir Saurus Select (Argentina)	£37.50
Valpolicella Classico (Monte Faustino, Veneto)	£43.00
Bolney Estate Pinot Noir (West Sussex, England)	£58.00
Chateau Brown, Pessac Leognan (France)	£79.00
Vergelegen V Icon (South Africa)	£121.00



ROSE WINE

Lychgate Rose (West Sussex, England)

£47.00

Apres Provence Rose (France)

£ 59.50



ORDERING

PLACING YOUR ORDER

Once you have made your selection, please place your order by emailing your **Events Manager**.

ORDER DEADLINES

To ensure availability and quality service, we require a minimum notice of **3 full working days**.

LAST MINUTE REQUESTS

Subject to availability, we offer a Chef's Choice Menu for last-minute bookings. Please contact us and we will confirm whether we can accommodate your request and advise on available options. Pricing will be agreed upon at the time of booking.

DIETARY REQUIREMENTS

All allergy or intolerance information must be submitted at least 72 hours in advance of the event. We cannot guarantee the ability to accommodate dietary requirements after the cut-off time.



ORDERING

ADDITIONAL CHARGES

Please note that any catering required to be served prior to 7am will incur an additional charge.

Prices are per person unless otherwise stated.
All prices are exclusive of VAT.

SPECIAL EVENTS

Planning something special? Contact your Events Manager as we would love to help!

Please allow a minimum of **10 working days** for custom event arrangements (priced per event).