ALLERGEN KEY



Crustacean



Sesame



Nuts



Gluten



Egg



Fish



Shellfish



Mustard



Celery



Peanuts



Milk/Dairy



•



Sulphites



Soya



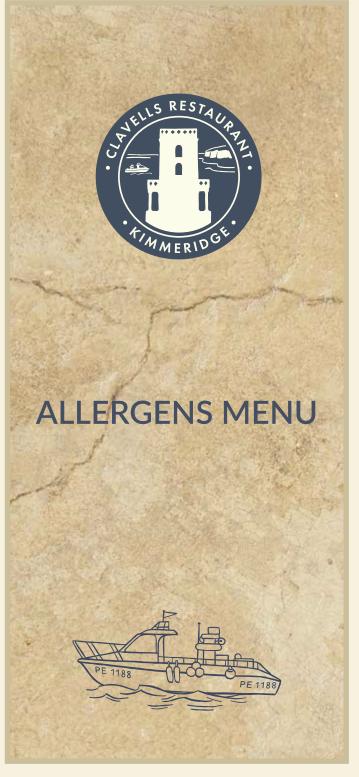
Lupins



Cereal

Please use this document as a guide only to help you assess your own level of risk based on your personal circumstances. Be aware that our kitchens handle a range of allergens & therefore there is a risk of airborne contamination and cross contamination. We prepare our food in kitchens with products containing gluten & nuts as well as other allergens. We CANNOT guarantee that any food is 100% FREE FROM ALLERGENS & therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.





BREAKFAST

Full English
Vegetarian Breakfast
Eggs Florentine
Egg Benedict
Eggs Royale
Avocado on Toast
Three Egg Omelete
Brunch Sandwich
Toast & Perserve

STARTERS & LIGHT BITES

Basket of Rustic Bread & Butter Bread, Hummus, Olives & Dipping Oil (V) (VG) Soup Of The Day (check with your server) Vegan Soup Of The Day 🎌 Aranchini 👕 Lightly Dusted Calamari Avocado & Tomato Bruschetta Simply Smoked Salmon 🗢 📗 🗸 🔷 🖟 🦤 🛵 Chicken Liver Parfait 6 Lobster Bisque 🕴 🖢 🖤 💸 Mackerel Classic Whitebait Half a Pint of Prawns 🔅 📗 🌡 🕒 📮 🥯

SANDWICHES

Cheese & Chutney (V)

Egg Mayonnaise (V)

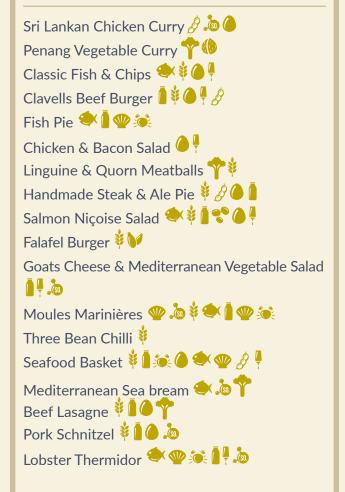
Coronation Chicken

Hummus, Avocado

Fish Fingers

Crab

MAIN COURSES



PLOUGHMANS



SEAFOOD PLATTER



CHILDREN'S MENU

Chicken Goujons & Chips
Kids Burger & Chips
Cheese & Pizza
Fish & Chips
Pasta Bolognaise
Pasta Marinara (v)
Ice Cream Cookie Sandwiches

DESSERTS

AFTERNOON TEA