

SMALL PLATES

12PM - 2PM

NIBBLES	Marinated Mixed Olives	4
	Warmed Ciabatta with Balsamic Olive Oil	4.5
	Sautéed Chorizo with Slow Roasted Red Pepper	5.5
	Hummus with Caramelised Onion Chutney, Balsamic and Soya Toasted Pumpkin Seeds & Warmed Ciabatta	6.5
SAVOURY	Greek Salad - Cucumber, Heritage Tomatoes, Red Onion, Olives & Feta	9
	Waldorf Salad - Baby Gem, Apple, Celery, Grapes, Waldorf Dressing & Toasted Walnuts	9
	Garden Fig Tarte Tartin with Grilled Goats Cheese, Mixed Leaf Salad & Balsamic Glaze	8.5
	Crispy Squid with Saffron Aioli	11.5
	Cheese & Chive Croquetas & Caramelised Onion Puree	8.5
	Charcuterie - Selection of Cured Meats & Sun Blushed Tomatoes	13.5
	Tenderstem Broccoli with Romesco Sauce & Toasted Flaked Almonds	8.5
	King Prawns in a Creamy Garlic & Chilli Sauce	13.5
	Garlic & Herb Chicken & Chorizo with Grilled Mediterranean Vegetables & Mojo Verde	12
	Wild Mushroom & Pesto Orzo with Sun Blushed Tomato, Emmental & Sourdough Crumb	11.5
	Spiced Three Bean Tagine With Tzatziki & Toasted Paprika Almonds	11.5
	Patatas Bravas - Hand Chipped Crispy Potatoes with Spiced Tomato Sauce & Aioli	8
	SWEET	Lemon Meringue Tart With Lime & Coconut Sorbet
Raspberry Ripple Parfait With Raspberry Coulis & White Chocolate Crumb		7.5
Norfolk Mead Chocolate Brownie Served Warm With Clotted Cream		7.5

Food Allergies & intolerances

Please notify a member of staff of any food allergies or intolerances. The menu can be adapted to suit specific dietary requirements. Our Staff are happy to help.

*Guests who have a pre-paid package, will have a £27.50pp deduction applied to their lunch bill.