Tuesday 10th September, 2024

SOUP

Soup Du Jour (ve) £4.80

ROAST OF THE DAY

Roast Rump of Grass Fed Beef Served with Pan Gravy (gf), Creamed Horseradish and Yorkshire Puddings £15.65

MAIN COURSES

Papperdalle Lamb Ragù, 'Nduja, Smoked Ricotta with Pantelleria Cherry Tomato Salad £14.50

Pan Fried Hake, Wilted Kale, Chickpea and Chillies (gf) £14.50

Plant Based Chorizo Sausage, Pardon Peppers, Pearl Barley, Tomato and Confit Garlic Stew (ve) £11.00

Served with a choice of:

Roast Potatoes with Rosemary (ve) (gf)
Patatas Bravas (ve) (gf)
Steamed Kale (gf) (ve)

Roasted Salt, Chilli and Pepper Cauliflower (gf) (ve)

DESSERTS

£6.00

Peach and Almond Crumble with Custard
Chefs Choice of Cold Desserts

FRUIT BOWL

SALADS

Large £12.65 Small £7.15

CHEESE

Selection of Cheeses and Biscuits £7.15

HOT DRINKS

£2.50

Selection of Nespresso Coffees Selection of Jing Teas

COLD DRINKS

Wednesday 11th September, 2024

SOUP

Soup Du Jour (ve) £4.80

ROAST OF THE DAY

Roast Loin of Suffolk Pork Served with Pan Gravy, Crackling and Bramley Apple Sauce (gf) £15.65

MAIN COURSES

Smoked Hickory Sausages and Braised Puy Lentils with Beer and Onion Gravy £14.50

Baked Cod, Roast Fennel and Onions with Lemon, Tomato and Caper Beurre Blanc (qf) £14.50

Pan Fried Spinach and Ricotta Gnocchi, Gorgonzola and Rainbow Chard Sauce with Toasted Hazelnuts and Grana Padano (v) £11.00

Served with a choice of:

Roast Potatoes with Sea Salt and Cracked Pepper (gf) (ve)
Wholegrain Mustard Mash (gf) (ve)

Buttered Savoy Cabbage and Onions (gf) (ve) Steamed Broccoli, Florets and Stalks (gf) (ve)

DESSERTS

£6.00

Steamed Peanut Sponge with Butterscotch
Chefs Choice of Hot Dessert

FRUIT BOWL £0.85 per item

SALADS

Large £12.65 Small £7.15

CHEESE

Selection of Cheeses and Biscuits £7.15

HOT DRINKS

£2.50

Selection of Nespresso Coffees
Selection of Jing Teas

COLD DRINKS

Thursday 12th September, 2024

SOUP

Soup Du Jour (ve) £4.80

ROAST OF THE DAY

Roast Crown of Bladesdown Free Range Chicken, Pan Gravy (gf), Bread Sauce with Sage and Onion Stuffing £15.65

MAIN COURSES

Slow Cooked Smokey Suffolk Pork Shoulder Vindaloo (gf) Served with Mango Chutney, Lime Pickle and Mint Yoghurt Raita (gf) £14.50

Cajun Blackened Cornish Pollock with Old Spiced Peppers, Rice, Smoked Paprika and Tomato Cream Sauce (gf) £14.50

Vegan Mattar Tofu and Cauliflower Curry (ve) (gf) £11.00

Served with a choice of:

Thyme Roast New Potatoes (ve) (gf) Green Coriander Pilau Rice (ve) (gf) Poppadoms Vegetable Samosa and Onion Bhaji Aloo Gobhi (Cauliflower and Potato Stew) (ve) (gf) Roasted Courgette, Tomato and Oregano (ve) (gf)

DESSERTS £6.00

White Chocolate and Berries Bread and Butter Pudding with Custard
Chefs Choice of Cold Desserts

FRUIT BOWL £0.85 per item **SALADS**

Large £12.65 Small £7.15

CHEESE

Selection of Cheeses and Biscuits £7.15

HOT DRINKS

£2.50

Selection of Nespresso Coffees Selection of Jing Teas

COLD DRINKS

Friday 13th September, 2024

SOUP

Soup Du Jour (ve) £4.80

ROAST OF THE DAY

Henson's Salt Beef Sourdough Bagel with American Mustard and Dill Pickle £15.65

MAIN COURSES

Chip Shop Battered Jumbo Sausage Saveloy £14.50

Chip Shop Beer Battered Cod

Wholetail Scampi £14.50

Battered Halloumi with Sweet Chilli Sauce £11.00

Served with a choice of:

Parsley Mash Potatoes (v) (gf)
Chip Shop Chips (ve) (gf)
Chip Shop Curry Sauce (ve) (gf)
Chip Shop Gravy (ve)

Inner Temple Tar Tare Sauce (v) Chip Shop Mushy Peas (ve) (gf) Minted British Peas (ve) (gf)

DESSERTS

£6.00

Chefs Choice of Desserts

FRUIT BOWL £0.85 per item **SALADS**

Large £12.65 Small £7.15

CHEESE

Selection of Cheeses and Biscuits £7.15

HOT DRINKS

£2.50

Selection of Nespresso Coffees Selection of Jing Teas

COLD DRINKS