

We recognise that a rich and resourceful planet is indispensable for quality of life in the long term. In everything we do, we aspire to build a harmonious relationship between individuals, communities, and the environment in which we live.

Menu



working in partnership

Breakfast

Bakery

Butter Croissant ✓

Toasted Breads

All served with assorted preserves, honey, or Marmite

Banana and Honey Pancakes ✓

Crushed Avocado on Poppy Seed Bagel ✓

Fruit

Fresh Fruit Platter ✓

Poached Prunes

In apple juice ✓

Smoothies

Banana, Yoghurt and Honey ✓

Ginger, Mango, Carrot and Cranberry Juice Blitz ✓

Yoghurt

Greek Yoghurt
Topped with mango ✓

Cereals

Served with semi-skimmed milk.
Dairy-free alternatives available on request.

Corn Flakes ✓

Bran Flakes ✓

Rice Krispies ✓

Weetabix ✓

Fruit and Fibre ✓

Ask your host for gluten-free cereals

Porridge

Served with semi-skimmed milk.
Dairy-free alternatives available on request.

Brown Sugar ✓

Fruits of the Forest ✓

Skinny Porridge ✓

Cooked Breakfast

Build your own, choosing from the following:

Grilled British Bacon

British Pork Sausages

Vegan Sausages ✓

Scottish Smoked Buttered Kippers ✓

Mushrooms ✓

Grilled Tomato ✓

Baked Beans ✓

Boiled, Scrambled, Fried or Poached Free-Range Eggs ✓

Light Bites

Soup

Soup of the Day with crusty bread ✓

Small Plates

Crushed Avocado on gluten-free toast or toasted sourdough ✓

Bubble and Squeak Cake topped with poached free-range egg and crispy bacon

Orzo Pasta and Roasted Red Pepper Salad tossed with mixed herbs ✓

Roasted Vegetable Quiche with rocket salad ✓

Chicken and Mango Salsa Salad with rocket, red onion and red peppers tossed with lime juice and coriander

Jacket Potato

Served with a mixed side salad

Cheddar Cheese ✓

Baked Beans ✓

Tuna Mayonnaise

Beef Bolognese

Omelettes

Served with a mixed side salad

Mushroom ✓

Ham and Cheese

Roasted Vegetables ✓

Tofu ✓

Filled Breads

Choose from:
Granary ✓ or White Bread ✓, Soft Flour Tortilla Wrap ✓, Bagel ✓ Sourdough Baguette ✓

Free-Range Egg Mayonnaise and Cress ✓

Ham, Rocket and Dijon Mustard

Cheddar Cheese and Tomato ✓

Chicken and Spinach

Tuna and Cucumber

Brie, Bacon and Cranberry

Roast Mediterranean Veg and Houmous ✓

Avocado, Chilli and Pickled Slaw ✓

Ask your host for gluten-free bread ✓

Main Plates

Main Courses

Italian Lamb Meatballs with tomato sauce and served with penne pasta

Crispy Pork Schnitzel served with a new potato and chive salad

Deep Fried Breaded Haddock served with chips and mushy peas ✓

Beef Lasagne with a mixed side salad

Broccoli and Leek Pasta Bake served with rocket and watercress ✓

Falafel and Houmous Buddha Bowl served on a bed of carrot ribbons, baby corn on the cob, broad beans, sliced red onions, peppers and peas tossed with baby spinach ✓

Chicken Jalfrezi with rice, garlic naan bread and mango chutney

Grilled Plaice Fillet served with a mashed potato cake, spinach and a creamy chive sauce ✓

Smoked No-Chicken Teriyaki* with braised mushroom rice, spring onions and lemon zest ✓

Pasta

Penne served with your choice of sauce:

Beef Bolognese

Tomato and Basil ✓

Creamy Mushroom ✓

Salads

Add your choice of grill to any salad

House Salad gem lettuce, rocket, tomatoes, cucumbers, carrots, onions, peas and spring onions ✓

Rainbow Salad with houmous, carrot ribbons, baby corn on the cob, broad beans, sliced red onions, peppers and peas tossed with baby spinach ✓

Classic Caesar Salad crisp cos lettuce tossed with fresh sourdough croutons, traditional Caesar dressing and grated Parmesan cheese

Grill

Fresh from the grill

- 1 Choose your grill
- 2 Pick 2 sides
- 3 Select your sauce

Chicken Breast

Plaice Fillet ✓

Halloumi with lime and caper vinaigrette ✓

Sides

Jacket Potato ✓

Chips ✓

Mashed Potato ✓

Minted New Potatoes ✓

Sauces

Creamy Mushroom ✓

Onion Gravy ✓

Pork Loin Chop

Vegetable Skewer with a herb dressing ✓

Mixed Leaf Salad ✓

Fine Green Beans ✓

Glazed Carrots ✓

Corn on the Cob ✓

Cracked Black Peppercorn

Desserts

Peach Crumble with custard ✓

Blackcurrant Mousse Cake ✓

Lemon Posset ✓

Jelly and Ice Cream ✓

Selection of Ice Cream ✓

Greek Yoghurt topped with mango ✓

Orange Sorbet ✓

Chocolate Brownie ✓

Fresh Fruit Platter ✓

Selection of Cheese and Biscuits ✓

Drinks

Fruit Juices ✓

Hot Chocolate

Horlicks

Tea

Speciality Teas

Coffee



Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org MSC-C-50903

*Prepared to a vegan recipe however not suitable for milk and/or egg allergy sufferers ✓ Suitable for vegetarians ✓ Suitable for vegans
Please ask your host for information on dishes that are made with NGCI (no gluten containing ingredients). We understand that food allergies and nutrition can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.