

STARTERS

Seasonal Soup of the day served with artisan bread and Longman's butter (v)	£5.95
Homemade gravadlax with Mandarin segments and shaved fennel	£6.95
Mango and smoked chicken salad	£6.95
Sesame green beans, red pepper, roasted red onions and pink grapefruit salad (v)(n)	£6.25
Shrimps and citrus horseradish mayo with toasted brioche and orange pickled cabbage	£7.25
Poached apricots with Sussex goat's cheese and pistachio salad (v) (n)	£6.75/£8.95

MAIN COURSES

Mediterranean vegetables with herb cous-cous and toasted pumpkin seed salad (v)	£9.25
Tart of the day , served with green beans and balsamic (v)	£9.50
Roasted chicken, hazelnuts, red chard and pea salad with lemon grass dressing	£10.50
Marinated roasted beef salad with artichokes, mushrooms, radish and feta	£9.75
Soy salmon supreme, bean sprouts, green beans, roasted cherry tomatoes and a lemon and ginger dressing	£11.25

SHARING PLATE

Smoked fish platter of trout, mackerel and salmon with cornichons, dill mustard and toasted granary bread (n)	£16.95
Selection of bread & olives	£3.50

CHEESE PLATE

Mull of Kintyre with quince jelly, celery and organic duchy oatcakes	£6.95
Organic Cotswold blue brie with grapes, walnuts and organic duchy oatcakes	£6.95

PUDDINGS

Fresh fruits with organic honey, natural yoghurt and sunflower seeds	£5.50
Chocolate tear drop filled with strawberry mousse	£5.95
Lemon posset with fresh raspberries	£5.95
Elderflower and vanilla rice pudding	£5.95

CAKES AND BISCUITS

Croissant with English marmalade	£2.50	The Orangery cake	£4.50
Fruit scone with Cornish clotted cream and English strawberry jam	£3.50	Coffee and Walnut Cake (n)	£3.95
Strawberry and cream tart	£4.95	Carrot Cake (n)	£4.50
Cheese scone with Longmans butter	£3.50	Strawberry and Kiwi tart	£4.50
Millionaires short bread with caramel	£3.95	Cup cake	£2.25
Apricot Tart (n)	£4.95	Belgian chocolate cake	£4.50
Banana Walnut (n)	£4.25	Victoria sponge cake	£4.50
Raspberry meringue with berries and thick cream (gluten free)	£4.95	Lemon Crunch Cake	£3.50
Apple, apricot and sultana flapjack	£3.50	Cherry Tart	£4.50
		Chocolate Hazelnut Cake (gluten free)	£4.95

All prices are inclusive of VAT

12.5% discretionary gratuity will be included on your bill

All our foods are freshly made using the finest ingredients.

(n) Possible traces of nuts;

Please ask a member of staff if you have gluten free, vegetarian or any other dietary requirement.