

HIGH TABLE MENU WEEK ENDING 22nd FEBRUARY 2026



Wk 8 – NMV4 WK2flip

| MONDAY 16 th February | TUESDAY 17 th February | WEDNESDAY 18 th February | THURSDAY 19 th February | FRIDAY 20 th February | SATURDAY 21 st February | SUNDAY 22 nd February |
|--|--|--|---|--|---|---|
| LUNCH | LUNCH | LUNCH | LUNCH | LUNCH | LUNCH | LUNCH |
| (V) Cauliflower & Potato Soup or Sushi Roll Platter with Soy Sauce, Ginger, Wasabi - Grilled Halloumi, Orange & Carrot Salad - Nicoise Salad - Pork & Leek Sausages Piquant Sauce Pan-fried New Potatoes & Chive Dressing Sautéed Sliced Carrots Cabbage - (V) Vegetarian Sausages – Piquant Sauce - Banoffee Tart | (V) Soup of the Day or Black Pudding, Scotch Egg & Apple Sauce - Veggie Taco Salad - Salted Cod, Chickpea & Mediterranean Vegetable Salad - Braised Beef Ravioli Spinach, Basil & Sundried Tomato Sauce Garlic Bread Slices Balsamic Roasted Onions & Aubergine Peas (V) Mushroom & Cheese Ravioli - Pancakes | (V) Cream of Tomato Soup or Wild Mushroom & Tarragon Pate Toasted Pumpkin Bread Pickled Red Onion - Tabbouleh - Chicken Shawarma Salad - Lamb Navarin Mashed Potato Mixed Vegetables Crushed Swede - (V) Mushroom Pie - Bread & Butter Pudding with Custard | (V) Soup of the Day or Calamari, Lime & Sweet Chilli Mayo - Crunchy Broccoli & Cranberry Salad - Poached Salmon Caesar Salad - Beef Lasagne Herby Diced Potatoes Peas Roasted Courgettes in Herb Dressing - (V) Mediterranean Vegetable Lasagne - Spiced Pear, Toffee & Cranberry Gateau | (V) Leek & Parsnip Soup or Parma Ham, Balsamic Roasted Figs, Taleggio Cheese - Spanish Couscous Salad with Paprika, Tomato & Basil - Grilled Green Chicken Salad - Lemon Battered Haddock Homemade Tartare Sauce Kaufmanns Chips Mushy Peas - (V) Breaded Vegetable Cakes - Steamed Caramel Sponge with Custard | (V) Soup of the Day - Selection of Cold Meats & Fish or Buttermilk Chicken Goujons BBQ Sauce Mac & Cheese Crispy Fried Onions Roasted Peppers - (V) Quorn Goujons with BBQ Sauce - Chocolate Chip Flapjack | (V) Spiced Celeriac Soup - Selection of Cold Meats & Fish or Beef Stroganoff Vegetable Pilau Rice Peas (V) Mushroom Stroganoff - Fruit Salad & Cream |
| DINNER | DINNER | DINNER | DINNER | DINNER | DINNER | DINNER |
| Tomato, Basil & Mozzarella Bruschetta with Dressed Rocket Salad - Crusted Hake Cockle Parsley Sauce Hasselback Potatoes Baby Carrot Wilted Spinach - (V) Pea & Mint Fritters - Charlotte Royale | Smoked Chicken & Celeriac Wholegrain Mustard Remoulade Or (v) Smoked Tofu & Whole Grain Mustard Remoulade - Pork Loin Scallops Mushroom & Brandy Sauce Sauté Potatoes Creamed Leeks & Tenderstem Broccoli - (V) Shallot Tart-Tatin - Blackberry Sponge & Coconut Custard | Peppered Venison Pecorino & Herb Salad or (V) Marinated & Char-grilled Pepper, Pecorino & Herb Salad - Grilled Lemon Sole Lobster Bearnaise Parsley Potatoes Cauliflower Pea Puree - (V) Vegetable stuffed Courgettes - Berry Delice, Roasted Figs & Vanilla Cream - Deville Eggs | Whitebait or (V) Leek & Parsnip Soup - Braised Rump of Lamb Sweet Potato Mash Roast Carrots Green Beans - (V) Wild Mushroom & Garlic Arancini - Mulled Spiced Poached Pear Brown Sugar Meringue | (V) Chunky Vegetable & Yellow Split Pea Soup - Pan Fried Guinea Fowl Mustard Sauce Rosti Potato Roasted Mushrooms Pan-fried Jerusalem Artichokes - (V) Smoked Tofu Cake Roasted Cherry Tomatoes - Lemon Tart | Spiced Celeriac Soup - Monkfish & King Prawn Vol au Vent Saffron Sauce Autumn Vegetable Wild Rice Purple Sprouting Broccoli Sugar Snap Peas - (v) Stuffed Field Mushroom with Seasonal Vegetables Balsamic & Tomato Dressing - Seasonal Fruit Panna Cotta | (V) Tuscan White Bean Soup - Rolled Pork Porchetta Gravy – Apple Sauce Yorkshire Puddings Roast Potatoes Cauliflower Cheese French Beans Carrot Puree - (V) Falafel & Red Pepper Wellington, Sour Cream & Sauce - Orange & Cranberry Brioche Bread Pudding |

PLEASE GIVE ADVANCED NOTICE OF SPECIAL DIETARY NEEDS WHEN BOOKING IN FOR DINNER

ALLERGIES NOTICE Some of our menu items may contain ingredients that are listed in the European Directives 2003/89/EC and 2006/142/EC and subsequent Food Information for Consumers Regulation (EU) No. 1169/201. They are: Eggs, Milk, Fish, Crustaceans, Molluscs, Tree Nuts, Sesame Seeds, Cereals containing Gluten, Soya, Celery & Celeriac, Mustard, Lupin, Sulphur Dioxide & Sulphites. There is also a small risk that tiny traces of these allergens may be found in other dishes produced on these premises, and that we understand the dangers to those with severe allergies.

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