

HIGH TABLE MENU WEEK ENDING 30th AUGUST 2026



Wk35- (Easter Week WK 5)

MONDAY 24 th August	TUESDAY 25 th August	WEDNESDAY 26 th August	THURSDAY 27 th August	FRIDAY 28 th August	SATURDAY 29 th August	SUNDAY 30 th August
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
(V) Summer Vegetable Soup - Sushi Roll with Soy Sauce, Ginger, Wasabi - Quinoa Salad with Halloumi - Tuna, Bean & Olive Salad - Smoked Paprika Pork Loin Steak Peppercorn Sauce Sweet Potato Mash Green Beans Sliced Carrots - (V) Smokey Vegetable Jambalaya - Banoffee Tarts	(V) Courgette, White Onion & Pesto Soup - Baked Feta with Sesame & Honey - Mango Salad, Avocado & Black Beans - Chorizo & Chickpea Salad - Pan-Fried Sea Bream Pesto & Spinach Sauce Parsley New Potatoes Pan-Fried Hispi Cabbage Lemon Roasted Courgettes - (V) Squash & Brie Tart - White Chocolate Blackberry, Blackcurrant Crumble Tart	(V) Soup of the Day - Mackerel Pate with Toasted Sourdough - Sweet Potato Tex-Mex Salad - Salmon Nicoise Salad - Pan-Fried Butterfly Chicken Chasser Sauce Potato Gratin Crushed Carrots Cauliflower - (V) Bean & Mushroom Chasser - Baked Lemon Curd Syrup Sponge, Custard	(V) Spinach, Watercress & Pea Soup - Soavegel Croquette with Mozzarella - Lentils with Soy, Ginger & Tofu Salad - Crunchy Prawn Noodle Salad - Beef Lasagne Oropan Focaccia Mixed Vegetables - (V) Creamy Courgette & Ricotta Lasagne - Vanilla Panna Cotta, Fruit Compote	(V) Soup of the Day - Chicken, Apricot & Pancetta Terrine, Tomato Chutney - Summer Couscous Salad - Chicken Ceasar Salad - Scampi Chips Mushy Peas Homemade Tartare Sauce (V) Breaded Vegetable Cakes - Victoria Sponge	(V) Leek & Potato Soup - Selection of Cold Meats & Fish - Pan-Fried Cajun Chicken Creamy Garlic & Parmesan Sauce Penne Pasta, Herb Oil Baton Carrots Roasted Red Peppers (V) Cajun Quorn Fillets - Trifle Cheesecake	(V) French Onion Soup - Selection of Cold Meats & Fish - Beef Stroganoff Pilau Rice Peas Broccoli - (V) Mushroom Stroganoff - Cherry Pie, Custard
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Potted Duck Rillettes Red Onion Chutney Melba Toast Or (v) Potted Aubergine Pate Red Onion Chutney Melba Toast - Prime Fillet of Suffolk Beef Rosti Potato, Oyster Mushroom Garlic Crisps, Butternut Squash & Truffle Jus - (v) Burrata & Black Truffle Tortelloni, Salt Baked Celeriac, Parmesan, Butternut Squash & Pangrattato - Brown Betty, Custard	Pinneys Smoked Salmon with Lemon & Horseradish Bread Or (v) Smoked Aubergine with Lemon & Horseradish Bread - Gilt Head Bream Hasselback Potatoes Creamed Samphire Carrot Roundels (v) Puy Lentil & Sweet Potato Stuffed Marrow - Chilled Blackberry Souffle, Summer Fruits	Little Gem, Smoked Chicken Ceasar Salad or (v) Little Gem, Smoked Tofu Ceasar Salad - Beef Cheeks Herb Mashed Potato Baby Carrots Hispi Cabbage - (v) Chestnut & Shiitake Mushroom Fricassee - Honey Cake, Caramelised Apples, Crème Anglaise - Stuffed Olives	Heritage Tomato Bruschetta, Parma Ham & Balsamic Dressing Or (v) Heritage Tomato Bruschetta with Bocconcini & Balsamic Dressing - Grilled Tuna Steak Mango, Red Onion & Coriander Salsa Lemon & Herb Baby Potatoes Soya & Sesame Green Beans Pak Choi (v) Honey, Ginger & Soy Tofu Steak - Glazed Lemon Tart, Raspberry Sorbet	(v) Leek & Potato Soup - Pork Fillet Mustard & Thyme Sauce Dauphinoise Potatoes Green Beans - (v) Pan-Fried King Oyster Mushroom Watercress Sauce - Summer Pudding, Clotted Cream	(v) French Onion Soup - Pan-Fried Pollock Gremolata Buttered Spinach Tenderstem Broccoli Pomme Fondant - (v) Herb Crusted Vegetable Stuffed Courgette - Mango & Passion Fruit Tart	(v) Cream of Tomato & Oregano Soup - Honey Roast Baked Gammon Mustard Sauce Gravy Yorkshire Pudding Roast Potatoes Sautéed Cabbage Green Beans - (v) Roast Beetroot & Red Onion Tarte Tatin - Apple Tart, Vanilla Ice Cream

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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