

HIGH TABLE MENU WEEK ENDING 27th SEPTEMBER 2026



Wk39- (Easter/Summer) WK 6

MONDAY 21 st September	TUESDAY 22 nd September	WEDNESDAY 23 rd September	THURSDAY 24 th September	FRIDAY 25 th September	SATURDAY 26 th September	SUNDAY 27 th September
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
(v) Creamy Broccoli & Zucchini Soup - Sushi Roll Platter with Soy Sauce, Ginger, Wasabi - Black & White Rice Salad with Cumin Roasted Squash & Toasted Pumpkin Seeds - Salmon Cobb Salad - Haddock Fishcakes with Applewood Cheese Centre Roasted New Potatoes Herb Dressing Roasted Courgettes Lemon Dressed Broccoli - (V) Sweet Potato Roulade - Dulce de Leche Gateau	(v) Moroccan Chickpea & Sweet Potato Soup - (V) Grilled Vegetable Tart - Roasted Cauliflower Salad with Chopped Egg & Red Onion - Grilled Tuna & Avocado Salad, Lemon Dressing - Grilled Gammon Steaks Pineapple Rings Ziggy Fries Grilled Tomatoes Peas - (V) Butternut Squash & Sweet Potato Lasagna - Blueberry Cheesecake	(v) Soup of the Day - Wild Boar Pate with Plums & Red Onion Chutney - Beetroot, Grilled Halloumi Salad with Pomegranate & Dill - Pesto Orzo Chicken Salad - Herb Crusted Salmon Cheese & Chive Potato Skins Crushed Minted Peas Glazed Carrots - (V) Smokey Bean & Potato Tart - Berries & White Chocolate Flapjack	(v) Minted Pea & Spring Onion Soup - Salmon Tartare, Toasted Sourdough Bread - Greek Salad - Coronation Chicken Pasta Salad - Beef Bolognese Herb Spaghetti Roasted Courgettes & Red Onions Garlic Dough Balls - (V) Mediterranean Vegetable & Lentil Bolognese - Raspberry & Clotted Cream Mousse	(v) Soup of the Day - Grilled Teriyaki Chicken Skewers, Japanese Radish, Teriyaki Sauce - Lentil & Smoked Tofu Salad with Soy, Garlic & Ginger Dressing - Cajun Salmon Noodle Salad with Creamy Chilli Lime Dressing - Battered Haddock Chips Mushy Peas Homemade Tartare Sauce - (V) Deep Fried Spinach & Potato Cake - Chai Matcha Traybake	(v) Red Pepper & Tomato Soup - - Selection of Cold Meats & Fish - Chicken Katsu, Spring Onions Katsu Sauce Vegetable Fried Rice Pan-Fried Pak Choi Soy Green Beans - (V) Plant Based Katsu Fillet Katsu Sauce - Chocolate Brownie with Oreo Frosting	(v) Mulligatawny Soup - Selection of Cold Meats & Fish - Chicken Chasseur Creamed Mashed Potato Sautéed Green Cabbage Peas - (V) Spinach & Mushroom Fricassee - Treacle Tart
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Tuna Carpaccio - (v) Vegetarian Sashimi Rocket & Parmesan Salad - Chicken Supreme Madeira Sauce Sweet Potato Mash Buttered Spinach Sugar Snap Peas - (v) Duxelles & Wild Mushroom Stuffed Yellow Courgettes, Madeira Sauce - Chocolate & Raspberry Tart	(v) Burrata, Heritage Tomato Salad, Pesto Dressing & Toasted Sourdough - Grilled Hake Saffron & Chive Sauce Anna Potato Green Vegetable Medley - (v) Whipped Feta & Roasted Carrot Tart - Manchester Tart Pulled Vanilla Cream	Deep Fried White Bait & Lemon - (v) Minted Pea & Spring Onion Soup - Steak & Kidney Pudding Shallot Sauce Grain Mustard Mash Potato Roasted Carrots Tenderstem Broccoli - (v) Cherry Tomato & Red Onion Tart, Red Pepper Sauce - Baked Alaska - Devilled Eggs	(v) Caesar Salad - Prawn Vol-an-vent Lemon Cream Sauce Creamy Mashed Potato French Green Beans Baby Leeks - (v) Creamy Mushroom & Shallot Vol-au-vent - Baked Berry Cheesecake & Vanilla Cream	(v) Red Pepper & Tomato Soup - Pork Fillet Caramelised Calvados Apple Cider Sauce Sautéed Potatoes Pattypan Chantenay Carrots - (v) Tofu Cake, Cider Sauce - Chocolate Swiss Roll	(v) Mulligatawny Soup - - Grilled Lemon Sole Gremolata Buttered Baby Potatoes Tenderstem Broccoli Crushed Minted Peas - - (v) Red Onions, Courgette & Mushroom Pithivier - - Vanilla & Fig Panna Cotta Cinnamon Madeleine	(v) Rosemary & White Bean Soup - - Roast Rack of Lamb Mint Sauce Gravy Yorkshire Puddings Roast Potatoes French Beans Carrot Puree - - (v) Falafel & Red Pepper Wellington, Sour Cream & Sauce - Apple Pie & Custard

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.

HIGH TABLE MENU WEEK ENDING 27th SEPTEMBER 2026



Wk39- (Easter/Summer) WK 6

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. 1169/2011. 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.