

Sourdough and homemade preserves

£3

Poached seasonal fruit, yoghurt and granola

£4.20

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Baked goods

BREAKFAST

£3.5 each

Plain croissant / Chocolate Croissant / seasonal fruit turnovers

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Breakfast roll

£5 each

Paddock farm streaky bacon

Potato hash and wild mushrooms

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Tea and coffee

£3 per person

Still / sparkling water (750ml)

£3

Fresh orange juice (1L)

£10



TARTS

Leek and cheddar tart £4.50 per slice
Chicken and wild garlic tart

Smoked haddock and wholegrain mustard tart

£4 per person

Pink firs potato salad

Pickled squash, Graceburn and watercress salad

Hot smoked trout, beetroot, watercress and horseradish

Green Salad with house dressing

Purple sprouting broccoli with almond cream and pickled chilli

SAVOURY

Paddock Farm pork pie/sausage rolls (vegetarian option available on request) £4 each all served with pickles and mustards

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Still / sparkling water (750ml)	£3
Fresh Apple juice (1L jug)	£10
Sparkling elderflower (1L jug)	£10
Fresh lemonade (1L jug)	£10



PACKAGES

BREAKFAST

Tea and coffee £12.50

Seasonal juice

Choice of white breakfast roll:

Paddock farm streaky bacon

Potato hash and wild mushrooms

ALL DAY PACKAGE 1

Breakfast Tea and coffee £26

Seasonal juice

A selection of baked goods

Lunch Choice of one seasonal tart and one salad option*

Still and sparkling water

Afternoon Tea and coffee

Sweet treats

*Groups of over eight guests can choose two tart options



ALL DAY PACKAGE 2

Breakfast Tea and coffee

£30

Seasonal juice

Poached seasonal fruit, yoghurt and toasted oats

A selection of baked goods

Lunch Choice of one seasonal tart and two salad options*

Still and sparkling water

Afternoon Tea and coffee

Sweet treats

LUNCH

A choice of one seasonal tart with two salad options Still and sparkling water £18

Afternoon Tea and coffee

Sweet treats

*Groups of over ten guests can choose two tart options



SMALL BITES

Red Leiceister croquettes with pickled walnut Chopped greens on toast Leek and cheddar tart Devilled eggs Wild mushrooms on toast Beetroot hummus, flatbreads

Mini smoked mackerel scone
Portland crab on baby gem
Cured trout, beetroot and horseradish toast
Prawn cocktail
Smoked cod's roe and crudites

Moons green charcuterie
Paddock farm pork pies, english mustard
Venison tartare on toast
White beans, lardo and rosemary toast
Springfield chicken mayonnaise with tarragon on toast

Plum and almond tart, clotted cream Rosemary shortbread Chocolate tart Brown butter and wholemeal blondie Honey and thyme roasted figs

SMALL BOWLS

Braised cuttlefish, tomatoes and butter beans
Braised paddock farm sausages, grapes and mustard
Polenta, wild mushrooms and Berkswell
Roast squash, hazelnut pesto and seasonal greens
Roast beef, beetroots and horseradish cream

3 x bites = £9 per person | 5 x bites = £15 per person 3 x bites + 2 x small bowls = £19 per person | 5 x bites + 3 small bowls = £30 per person

