

ALLERGENS: Spring | Summer 2025

	Celery	Gluten	S/fish	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame	Soya	Sulphite	Nuts	
Vegan															
Harissa red pepper hummus, ras-el-hanout roast cauliflower, pomegranate, blushed grape, baby gem															
Quinoa and coriander seed falafel, tahini lime hummus, pomegranate, pickled kohlrabi		Wheat													
Spiced savoury date fudge, pink pepper bean puree, lime pickle, cashew, fresh apricot														Cashew	
Compressed melon, heritage tomato, grilled artichoke, thyme dressing															
Soy togarashi tofu, yuzu cucumber, candied beetroot, blueberry		Wheat													
Vegetarian															
Dill and chive rolled Boilie goats cheese, raw fennel, coriander pickled cucumber, green olive															
Almond cake, Marconi almond, smoked tomato, harissa olive tapenade, preserved lemon		Wheat												Almond	
Baba ghanoush, beetroot bliini, pomegranate, golden beetroot, nigella seed, chive		Wheat													
Tenderstem, Grana Padano and roast shallot frittata, lemon crème, tenderstem tip, broad bean															
Wigmore, fresh lemon thyme shortbread, apricot marmalade, pink peppercorn															
Fish															
Hot smoked trout pate, sweet pickle cucumber, baby gem, trout roe															
Gin cured salmon loin, juniper gin glaze, candy beetroot, gin poached peal															
Paprika prawn cocktail, baby gem, avocado puree, smoked paprika, zest															
Smoked salmon on rye, pickled golden beetroot, fresh horseradish, pink pepper, seaweed		Rye													
Tom-yam spiced steamed prawn, mange tout, pickled mango															
Meat															
Rolled hot smoked brisket beef, coriander leaf, pickled cucumber, chipotle mayo, blueberry															
Bray cured salami, griddled apricot, black olive, pickled radish skewer															
Chicken satay skewer, peanut crumb, coriander cress, chopped chilli, nigella seed		Wheat													
Smoked chicken salad, caper, apricot, baby gem, grana Padano															
Black Mountain smoked duck breast, rhubarb chutney, brioche, candied ginger, fennel															
Seared carpaccio sirloin of beef, Dijon mustard crème, fresh chilli, chive, shortbread		Wheat													
Sweet															
Salted caramel brownie, pistachio, nougat, passionfruit cream		Wheat												Pistachio/ Almond	
Amaretti and Tonka bean cheesecake, fresh raspberry, lime zest		Wheat													
Orange cardamom posset, chocolate cup, red current, fresh orange, zest															
Raw cacao, medjool date and pecan truffle, date fudge, raspberry														Pecan	
Compressed pineapple, blackberry, blueberry skewer															
Rum and almond cake, orange curd, cherry, sugared almond		Wheat												Almond	

All products are produced in kitchens that contain allergens and we cannot guarantee our products are 100% free from allergens or contain only listed ingredients. We do however produce our products using rigorous HACCP and SFBB systems so our products present a 'low risk'.