

Inner Circle Menu

Breakfast

Crunchy granola, with organic yoghurt, mixed berries & honey (V)

Asparagus, aubergine, tempeh & cherry tomato frittata (VG, GF)

Sweet potato and sausage hash with spring onion & red pepper (GF)

Croissants & pastries (V)

Lunch

Antipasti and a selection of freshly baked artisan breads

To Drink

Borsari Inzolia, IGT Terre Siciliane

Pontebello Sangiovese IGT Puglia

Filter Water

Mains

Corn-fed chicken, lemongrass, courgette, chorizo & red pepper (GF)

Charred squash ragu, freekeh, tofu & coriander (VG, GF)

Chermoula sweet potato, olives, red pepper, rocket (VG, GF)

Broccoli, smoked lime, chilli, coriander, satay sauce (VG)

Primrose Farm garden leaf salad, heritage tomatoes, herb vinaigrette (VG, GF)

Tickets available online and at the box office · GF - Gluten Free · Vg - Vegan · V - Vegetarian

Champagne Afternoon Tea

Glass of Moët & Chandon Brut Impérial NV Champagne

Sandwiches: (GF options available)

Corn fed chicken, spring onion, mayo

Honey roasted ham, Gorwydd Caerphilly & spinach

Vegan falafel, charred vegetables & rocket (VG)

Scones, preserves & clotted cream (V, GF)

Chocolate & orange torte (V,GF)

Chai spiced carrot cake (V,GF)

Lime & coconut cake (VG)

A choice of teas:

English Breakfast Tea, Earl Grey, Peppermint, Chamomile, Lemon & Ginger or Cranberry & Raspberry

Dinner

Antipasti and a selection of freshly baked artisan breads

To Drink

Borsari Inzolia, IGT Terre Siciliane

Pontebello Sangiovese IGT Puglia

Filter Water

Mains

Slow cooked braised Wye-Valley lamb, wild leeks, garden peas & mint gremolata (GF)

Harissa Hasselback courgette, artichoke caponata, wild nettle pesto (VG,GF)

Hereford asparagus, courgette, grilled peaches, halloumi (V, GF)

Charred aubergines in a spicy tomato sauce with hazelnuts & goat's cheese (VG, GF)

Garlic & herb Jersey Royals (VG, GF)

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