



BUFFET

15.50 PER PERSON

MINIMUM OF 10 PEOPLE

Cheeseburger

Grilled beef patty and mature Cheddar served in a brioche-style vegan bun with fresh tomato, cos lettuce, gherkin and mayonnaise

Chicken Wings

In a Korean-style BBQ sauce, with sesame seed sprinkle

Halloumi Burger (v)

Grilled halloumi, Scotch Bonnet sauce, sour cream, lettuce, sliced tomato, in a toasted brioche-style bun

Grain-Coated Scampi & Triple-Cooked Chips

Handmade tartare sauce

Roast Butternut Squash & Chickpea Wrap (ve)

In a floured tortilla with lettuce & sliced tomato

Nourish Bowl (ve)

Lebanese-style freekeh grains, roasted butternut squash, grilled red peppers, roasted chickpeas, hummus, pomegranate

Triple-Cooked Chips (ve)

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.