



## BREAKFAST

### Full English Breakfast

Cumberland sausage, bacon, mushroom, tomato, potatoes & fried egg £8.95

### Vegan Breakfast

Vegan bacon, scrambled tofu, tomato, mushroom & fried potatoes (vg) £8.95

### Classic Breakfast 'Yorkie'

Yorkshire pudding filled with Cumberland sausage, bacon, cheddar cheese & tomato £8.00

### Classic Vegetarian 'Yorkie'

Yorkshire pudding filled with field mushroom, cheddar cheese, tomato, spinach & fried potatoes (v) £8.00

## BAKERY

Your choice of crumpet, muffin or sourdough (vg) bread served with one of the following:

Lightly smoked salmon & lemon £7.95

Smashed avocado, chopped tomato, lemon, mint & chilli (v) £6.50

Jam & unsalted butter £3.75

### Breakfast Baguettes

Choose from Cumberland sausage, bacon or potato rosti & tomato relish £6.00

## LIGHTER LUNCHES

Delicious, fresh salad with your choice of the following toppings:

### Garden Salads

Pulled ham hock £12.00

Hot roast chicken £12.00

BBQ jackfruit (vg) £11.00

### Seasonal Soup

Seasonal market soup with stone baked bread £5.75

#### Allergen Information:

Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met. Our recipes do change from time to time. Should you have concerns about the ingredients in our dishes; please do not hesitate to ask a member of our catering team who will happily assist you. Menu subject to availability.

## LUNCH CLASSICS

### Roast Chicken Feast Sharing Platter (serves 4)

Whole roast chicken served with roast potatoes or chips, sage & onion stuffing, gravy and one side of your choice £28.00

### Sides

Cauliflower cheese, rainbow slaw, peas & carrots, garden salad & fresh herb dressing each £3.00

### Beef Doorstop Sandwich

Beef brisket sandwich served with mustard mayonnaise, gravy, pickles & chips £12.00

### Fish & Chips

Cod & chips with tartare sauce £12.00

Vegan 'fish & chips' with tartare sauce (vg) £12.00

### Sides

Curry sauce, gherkins, mushy peas each £1.00

### Food Hall Burger

6oz beef burger served with lettuce, onion, gherkin, burger sauce & chips £11.00

### Vegan Burger

Beetroot & falafel burger served with lettuce, onion, gherkin, tomato relish & chips (vg) £11.00

### Filled Yorkshire Puddings

Yorkshire pudding filled with Cumberland sausage, mashed potatoes, red cabbage, carrots & onion gravy £11.00

### Handmade Pies

Your choice of pie, served with mashed potato, cabbage, carrots & onion gravy:

Steak & ale £10.00

Cauliflower, broccoli & cheddar (v) £10.00

### Stone Baked Sourdough Pizza

Pepperoni £10.00

Roasted vegan mozzarella & rocket (vg) £10.00

Pesto chicken & mushroom £9.00

Margherita (v) £9.00

## CHILDREN

Sausage & mash with peas £6.50

Mini cod & chips with peas £6.50

Margherita pizza (v) £6.50



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## FOOD HALL AFTERNOON TEA

(£20.00 - serves 2)

Finger sandwiches & filled mini brioche

Somerset brie & leek tart

Mini scotch egg

Freshly baked scones

Mini treacle tart

Lemon sherbet cup cake

Served with your choice of tea or coffee

*Upgrade with a glass of prosecco for £5.00 per person*

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## HOT DESSERTS

Sticky toffee pudding & cream £6.00

Apple pie & custard £6.00

Freshly made waffle sticks £4.00

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