

WORKING LUNCH MENU

**Finger Food – Please choose two**

- Toasted skinny bagel chip with cream cheese, smoked salmon, dill and cucumber pickle
- Soft taco of tuna, smoky chipotle mayonnaise, avocado
- Furikaki crusted salmon skewers, orange ponzu dipping sauce
- Homemade Scotch eggs with free range pork, black pudding and piccalilli
- Chinese crispy duck pancakes with cucumber, spring onion and plum sauce
- Vietnamese beef salad rice paper rolls with cucumber, coriander, spiced peanuts and lime and palm sugar dressing.
- Quesadillas with smoked chicken, avocado and chilli tomato salsa
- Hominy cakes with peppers and roasted pineapple salsa
- Bruschetta peperonata with goat's cheese, roasted peppers and aged balsamic vinegar
- Roast vegetable frittata with hummus and black olives
- Caramelised onion, spinach and aubergine tart with toasted pine nuts

Sandwiches – Please choose three

- Seared hoisin beef wraps with sweet roast peppers and spring onion.
- Salt beef bagel, sweet dill cucumber, mustard
- Dry cured ham with mustard mayo and mustard cress.
- Rare roast beef, horseradish and crème fraîche, watercress.
- Smoked chicken and avocado with pesto mayo.
- Simple smoked salmon, cracked pepper and a squeeze of lemon.
- Crayfish and slow roast tomato salad.
- Classic cucumber and cream cheese.
- Laverstoke mozzarella and heirloom tomato with pesto.
- Organic Burford Brown hen's egg, cress and mayo.

Salads – Please choose one

- Cous cous salad with roast sweet potato, snowpeas, fresh mint, olive oil, harissa, honey and lemon juice
- Crisp salad of apple, radish and carrot with raisins, fresh mint and toasted sesame seeds
- Brown rice salad with baby broad bean, pancetta, parsley and baby leeks
- New seasons potato salad with sour cream and chives finished with toasted pine nuts and almonds
- Classic Caesar salad with fresh white anchovies, Parmesan croûtons and soft quail's eggs
- Beetroot, baby broad bean, artichoke and green bean salad with a light anchovy dressing
- Fresh fig, soft goat's cheese and rocket salad with a Sichuan pepper and honey dressing
- Grilled aubergine salad with roasted red and yellow peppers, ribboned courgettes and roast vine tomatoes
- Marinated chick pea salad with olive oil, lemon juice, garlic and finished with baby spinach leaves, roasted vine tomatoes and shavings of parmesan

Desserts – Please choose two

- London Bakewell
- Yuzu caramel glazed Doughnuts
- Chocolate-Columbian coffee opera
- Jasmine & honey financier
- Dulcey chocolate and mandarin Blondies
- Lemon and muscavado sugar meringues
- Almond & chocolate cream madeleines
- Welsh cakes with crème fraîche and blueberries
- Orange-ricotta polenta cake
- Raspberry-coconut Swiss roll
- Pistachio-lemon layered cake

£28.50

PLEASE NOTE THAT ALL PRICES ARE PER PERSON AND EXCLUSIVE OF VAT AT THE CURRENT RATE