

SANDWICHES

Hampshire smoked trout, cucumber, horseradish

Crayfish, rocket, paprika, aioli

Outdoor reared ham, rocket, herb & mustard mayonnaise

Red Leicester, spring onion, tomato, chive & sour cream – V

Free range egg mayonnaise, watercress – V

Beetroot, spinach, apple, & walnut slaw – VE

Harissa aubergine, sesame, spinach, queen chickpea, beetroot wrap – VE

**Gluten free bread available

SALADS

Cornish earlies, spinach, sorrel, dulse seaweed & hazelnut dressing – VE

Charred carrot, shallots, Cornish Kern, parsley & tarragon salsa

English asparagus, broad beans, samphire, preserved lemon, capers (*seasonal June – July*) – VE

Slow roasted peppers, basil, olives, British Emmer cassarecce

Heritage tomato, oregano, butter beans 'Two Fields' olive oil, Cornish sea salt – VE

Norfolk beech smoked quinoa, fennel, orange, dill – VE

Hall farm carling peas, beans, pickled red onion, salsa verde – VE

'Green couscous,' pistachios, spring onion trimmings, parsley, rocket, mint & tarragon stalk pesto – VE

FINGER FOOD

Smoked mackerel rilette, soda bread

Prawn, lemon & samphire quiche

Islington saucisson, cornichons, sourdough

Cumin grilled roasted chicken, parsley toum

Heritage radish, buttermilk, roasted garlic & soft herb dip – V

London mozzarella, Daterini tomatoes, smoked chilli, focaccia – V

Broad beans, mint, whipped ricotta, toast – V

English asparagus tartlets, chervil & tarragon emulsion (*seasonal June – July*) – V

Hall Farm carling pea hummus, preserved lemon, flat bread – VE

Greenwich seeded cheese straw, onion chutney – V

Raw peak season vegetables, fava bean & lemon dip – VE

