

PLATED RESTAURANTS

STARTERS

Charred Corn Ribs (VG)

Buffalo Hot Sauce, Gremolata, Lime Zest & Candied Red Chilli

Iberico Pork Croquette

Peach & Chilli Chutney & Summer Herb Salad

Panko Coconut Prawns

Pineapple Salsa, Lime & Coriander Chimichurri

MAINS

Roasted Red Marconi Stuffed Pepper (VG)

Cumin-Spiced Mince, Hoppin' John Rice
& Crumbled Vegan Feta

BBQ Chicken

Caraway & Citrus Slaw, Jalapeño & Corn Bread Muffin

Blackened Chalk Stream Trout

Southern Style Grits, Grilled Asparagus, Black & Gold Salsa,
Swiss Chard & Cilantro

DESSERTS

White Chocolate & Strawberry Torte

Bergamot Sorbet, Pink Gin Macerated Berries, Bee Pollen
& Citrus White Chocolate Crumb

Rum Caramelised Pineapple (VG)

Stem Ginger Vegan Ice Cream, Thai Basil, Lemon Grass & Chilli
Syrup, Toasted Coconut & Passion Fruit Gel

*MENU SUBJECT TO CHANGE

WE CANNOT GUARANTEE THAT ANY ITEMS ARE COMPLETELY ALLERGEN FREE DUE TO BEING PRODUCED IN A KITCHEN THAT CONTAINS
INGREDIENTS WITH ALLERGENS. IF YOU WOULD LIKE TO KNOW ANY MORE INFORMATION ON ALLERGENS IN OUR FOOD AND DRINK, PLEASE ASK A
MEMBER OF THE TEAM.