



## Sandwiches

Coronation chicken with baby gem on masala bread

Cucumber and mint Greek yogurt on brown bread

Tomato, pesto mayo and mozzarella on focaccia

Smoked salmon and dill cream cheese on brioche onion seeded bread

## Savoury

Crab, avocado mousse, tobiko caviar

Mini cottage pie

Wild mushroom vol-au-vent, cep powder, cream cheese, quail eggs

## Seasonal Scones

Warm sultana hot cross buns and plain freshly made scones

Served with Cornish clotted cream, homemade strawberry and raspberry preserves

## Desserts

### The Spring Egg

Pistachio cake, oplays chocolate ganache, passion fruit and lemon thyme coulis

### Garden of Sweetness

Hazelnut financier, salted caramel sauce, caramel chocolate mousse, crystalized chocolate soil

### The Easter Bunny's Favourite

Carrot cake, cream cheese icing, kataifi nest

### Lemon Sunshine

Lemon and poppy seed cake, elderflower ganache, yuzu gel

NF - Nut free | GF - Gluten Free | V - Vegetarian

*All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your final bill.*

