



BREAKFAST

Full English Breakfast

Bacon, sausage, hash browns, mushrooms sautéed in garlic and thyme, choice of egg, beans, slow roasted tomatoes and sourdough toast

Full Vegetarian/Vegan Breakfast

Vegetarian sausage, hash brown, sweetcorn fritters, choice of egg, beans, slow roasted tomatoes, avocado, wilted spinach and sourdough toast

Cumberland Sausage sandwich

Butchers' choice sausage on fresh sourdough or doorstep white bread

Belly Buster Breakfast Baps

For hungry works on the move. Choose a selection of fillings and fill up on the go



LUNCH

MEAT OPTIONS

Chicken Souvlaki

Greek style lemon chicken with flatbread hummus and tzatziki

Sloppy Joe Subs

Grilled beef in a spicy tomato sauce topped with melted Somerset smoked cheese inside a toasted sub and served with shoestring chips and slaw

Barbadian Jerk Chicken

Served how it should be with our own generation's old family recipe thick jerk gravy, chips, rice and a selection of salad

Lasagne

Traditional beef lasagne, served with new potatoes or chips, garlic bread and salads

VEGGIE/VEGAN OPTIONS

Stuffed Roasted Aubergines

Quinoa pomegranate tabbouleh, mixed leaves hummus and tzatziki

Black Bean and Sweet Potato Chilli

Smokey chipotle chilli served with rice and wedges, topped with our in-house salsa and sour cream

Vegetable Polpette

Vegan meatballs in a rich basil and garlic tomato sauce served with pasta, garlic bread and salad

Artichoke and Halloumi Stuffed Peppers

Stuffed peppers with artichoke, basil and tomato then topped with a thick slice of halloumi and served with sauteed potatoes and a selection of breads and salad



DINNER

MEAT OPTIONS

Beef Bourguignon

Classical French slow cooked shin of beef with deep Burgundy served with buttered new potatoes and seasonal veg

Tarragon Chicken

Pan fried chicken breast served in a white wine and tarragon sauce with rice and steamed vegetables

Short Rib of Beef

Slow cooked braised and spiced short rib with potatoes and green vegetables

Satay Chicken

Thai style chicken tenders served in a peanut satay with jasmine rice and quick kimchi

FISH OPTIONS

Proper Fish and Chips

Individually fried sustainable pollock in our special recipe crispy gluten free batter, served with mushy peas or garden peas and our home-made tartar sauce

Seafood Paella

Baked paella stacked with king prawns and squid, with subtle notes of saffron and topped with fresh herbs and a lemon wedge

West Indian Coconut Shrimp

Served in a lightly spiced lime and coconut broth with rice and seasonal veg



DINNER

VEGGIE/VEGAN OPTIONS

Leek and Butternut Squash Crumble

Packed full of wonderful veg and topped with lightly grilled goats' cheese and rosemary crumble

Vegan Stroganoff

Wild mushroom and vegan cream. Served with rice and braised red cabbage

Vegan Thali

The Occasional Kitchen Thali with a range of healthy vegan curries, popadom, onion bhaji and all the dips

TRADITIONAL SUNDAY ROAST

No matter where we are Sunday dinner is a tradition. It's always exceptional and feels like a hug from home.

A choice of delicious roasted meat, or our vegan friendly beetroot and hazelnut cutlets

Served with:

roast potatoes, cauliflower cheese, braised red cabbage, swede and carrot mash, honey roast parsnips, Yorkshire pudding, stuffing, vegetable medley, and gravy



SALAD BAR

Classic coleslaw

Red cabbage, apple and balsamic

Pearl barley and roasted pumpkin

Classic caesarsalad

Spicy puy lentil with brown rice and ginger

Coronation cauliflower salad

Black bean and sweetcorn

Quinoa tabbouleh

Beetroot and edamame salad with goats cheese

Wild black rice, with mango salsa

Orzo pasta with slow roasted vegetables and balsamic glaze

Roasted buckwheat, sweet potato and charred courgettes



DESSERTS

A range of desserts is always supplied.

Vanilla mascarpone, honey and ginger cheesecake.

Salted caramel and dark chocolate brownie served with vanilla bean ice cream

Sticky toffee pudding with vanilla ice cream and toffee sauce

Rhubarb syllabub

Vegan chocolate pots with salted caramel

Coconut rice pudding with pineapple
