



MARLBOROUGH PAVILION DINING ROOM

BREAKFAST £10

7am – 10am rolling service (Saturday & Sunday only)

Fairtrade tea and coffee
Cooked English breakfast
Avocado on sourdough, roast tomato and a soft poached egg ✓
Toast and marmalade

Bloody marys, bucks fizz and herbal tea infusions also available

PRIX FIXE 3 COURSE LUNCH £35

12:15pm and 1:45pm sittings

MEZZE SHARING STARTER

Artisan breads
Butternut squash hummus
Marinated olives
Trealy Farm fennel salami

MAIN COURSE

Cold game pie, chutney, potato salad and quinoa tabbouleh
Poached salmon, potato salad, quinoa tabbouleh and romesco
Wild mushroom spelt risotto with Portobello mushrooms ✓

WEDNESDAY & THURSDAY HOT SPECIAL

Braised beef bourguignon, mustard mash, market vegetables, Portobello mushrooms and British bacon lardons

FRIDAY HOT SPECIAL

Roast pork belly, crackling, apple thyme tatin, spring cabbage, truffle mashed maris pipers and cider cream sauce

SATURDAY HOT SPECIAL

Roast leg of Cotswold lamb, summer vegetable caponata, roast Cornish new potatoes and salsa verde

SUNDAY HOT SPECIAL

Roast sirloin of aged beef, roast maris piper potatoes, market vegetables, Yorkshire pudding and fresh horseradish

DESSERT

Chocolate brownie with mascarpone cream
Lemon tart, meringue and fresh raspberries
Strawberry and elderflower Eton mess
Regional cheeses with quince jelly and biscuits

AFTERNOON TEA £15

3pm – 6pm

Fairtrade tea and coffee
Selection of finger sandwiches
Valley smokehouse salmon and lemon cream cheese
Chopped egg and watercress ✓
Coronation chicken
Fruit scones with strawberry jam and clotted cream