



Pumpkin Spice & Everything Nice

For the warm colours of Autumn there is a wealth of seasonal flavours that are rich, earthy and golden.

Our talented Pastry Chefs bring together classic combinations using produce that shows off the very best of what's available locally at this time of year.

As our estate turns into a golden hue of colour, it's time to celebrate everything autumnal...





HMH

Sandwiches

roast beef & horseradish, red onion marmalade
hot smoked salmon & crème fraîche



Savouries

cheese & ham doughnut
chorizo sausage roll
roasted butternut squash & pumpkin soup



Sweets

maple & cinnamon scones
spiced apple & salted date cake
pumpkin spice & orange mousse
toffee & pecan roulade
blackberry tart
bramble preserve & clotted cream



enjoy unlimited French cafetiere coffee or pot of tea



Indulge in a little glass of something special.

BY GLASS

Prosecco, Cecilia Beretta, Treviso, Italy	£9
Laurent Perrier, Brut, Champagne, France	£15
Roku Gin & Tonic with a choice of seasonal essence	£9
Signature Cocktail – Pumpkintini Vanilla Absolute vodka, Tia Maria liqour, espresso & pumpkin syrup	£14
Toffee Apple Sour Courvoiser VS, lemon juice, caramel syrup, egg white & Thistly Cross Original Cider	£14
Signature Mocktail - Autumn Sun raspberries, blackberries, sugar syrup, lime juice, ginger beer, apple & cranberry juice, passionfruit & raspberry puree	£5.50

BY BOTTLE

Prosecco, Cecilia Beretta, Treviso, Italy	£40
Laurent Perrier, Rosé, NV	£125
Freda Rosé, Cecilia Beretta Veneto, Italy	£45
Ana Sauvignon Blanc, Eradus, Marlborough, New Zealand	£45
Chardonnay, Ruca Malen, Mendoza, Argentina	£55



If you have any food allergens
or intolerances, please inform a member of staff
about your requirements.

