

Bay View and Garden Menu

All our ingredients are locally sourced wherever possible. We use the freshest possible ingredients and work closely with our suppliers to ensure that we offer the best of the season's foods.

Important information regarding allergens and dietary requirements

A list of ingredients and allergens for each dish is available from your waiter or reception. Please let your waiter know if you have any dietary requirements or allergies. Please note that we do carry and process all 14 recognised allergens on the premises and although every care has been taken to ensure that the food, we serve only contains the allergens listed on our allergens record it is impossible to prevent microscopic traces. If you have an allergy however small or highly sensitive allergy you must inform us prior to eating. Allergens are not obvious, and many ingredients contain several allergens, and the tracing of these allergens is constantly being updated. Always check with your waiter or ask to see the allergens record. If

a dish does contain an allergen(s) it will have an * next to it

The dishes we serve are cooked to order. As such there will be a short wait for your food. This wait will be longer at busy times. We thank you for your patience whilst we cook your food safely for you.

You will see some abbreviations:

V= suitable for vegetarian diets VEGFA* =vegan and gluten free alternative available

VE= suitable for vegan diets GFA* =Gluten free alternative available
GF= Gluten free

Grana Moravia cheese is a vegetarian variety, please speak to your waiter for vegan cheese alternatives.

Alterations can be made to the dishes (where stated) to make them vegan or gluten free.

Please be sure to inform your waiter of any intolerances or allergies prior to ordering your food so that we can cater for you safely.

The menu is subject to change based on the availability of ingredients.

Afternoon Tea

Available Daily 14.00pm - 5.00pm

A Selection of Sandwiches

*Tuna Mayonnaise **

*Egg Mayonnaise **

*Ham and English Mustard **

*Smoked Salmon and Cream Cheese **

Meringue with Whipped Chantilly Cream *

Macaron *

Lemon Curd Tart *

Chocolate Brownie *

Sultana Scone with Cream and Jam *

Carrot Cake *

Chocolate Dipped Profiterole *

£18.95 per person

(Items subject to change)

*Or why not upgrade to include,
A Glass of Prosecco for £7.95 pp*

or

A Glass of Champagne for £9.95 pp