



PAVILION
TEA • ROOMS
& RESTAURANT

Festival Evening Menu

Two Course 26.00 • Three Course 32.00

Nibbles

Toasted sourdough bread with olive oil and balsamic vinegar
2.95

Olives
2.95

Olives & feta cheese
4.25

Allergens

Our dishes are freshly prepared to order and in most circumstances, we can adjust the ingredients used accordingly to remove certain allergens. This includes gluten free and dairy free options.

If you have a medical allergy or intolerance however, please discuss this with us before ordering as we cannot guarantee any of our food is “free from” the 14 allergens due to the open kitchen environment and shared cooking facilities.

Please make your server aware of any allergens or dietary requirements



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Starters

Soup of the Day

6.95

Please ask your server for details on today's soup of the day. Served with croutons
(GF on request)

Portobello Mushroom

8.50

Roasted mushroom topped with grilled goats cheese with rocket, balsamic & chive oil
(GF) (VE on request)

Prawns

9.95

Seared king prawns in garlic butter with capers & watercress on toasted sourdough
bread. (GF on request)

Burrata

9.95

Creamy Burrata, crispy Pancetta & slow roasted heritage tomato salad w/ basil oil
(GF)



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Mains

Chicken

18.95

Pan roasted chicken supreme, fondant potato, celeriac puree, charred tenderstem broccoli, kale with red wine jus (GF)

Beef Featherblade

19.95

Slowly braised featherblade of beef, hasselback potatoes, carrot puree, tenderstem broccoli, port jus & crispy shallots (GF)

Sea Bass

18.95

Pan seared sea bass, crushed new potatoes, asparagus, buttered kale, crispy capers with lemon beurre blanc (GF)

Harissa Cauliflower

17.95

Roasted marinated cauliflower, carrot puree, sauteed green vegetables with tahini sauce & coriander oil (GF) (VE)



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Desserts

Dark Chocolate Parfait

7.95

Set frozen chocolate parfait with chocolate soil, berry sorbet & candied citrus peel
(VE)

Peach Tarte Tatin

7.95

Peach, rosemary & vanilla Tarte Tatin with vanilla bean ice cream & berries

Clementine Posset

7.95

Posset with summer berries, fruit gel, pistachios & shortbread

Cheese & Biscuits

8.95

Selection of local & continental cheeses with crackers, chutney & fresh fruit

