



Food

[All day]

12 noon to 10pm

[Snacks and sharers]

Nocellara olives (ve)	£3
Selection of bread, Netherend Farm butter (v) (g) (d)	£3
Nuts, house spice mix (ve) (n)	£3
Red pepper hummus, flatbreads (ve) (g)	£7
British charcuterie board, cornichons, sourdough, rapeseed oil (g) (n)	£14
British cheeseboard, rhubarb chutney, crackers (g) (d)	£9.50
Seasonal soup	£6

[Pieces]

Cheddar and caramelised shallot toastie (v) (g) (d) Add Wiltshire ham +£1	£6
Scottish crayfish cocktail (g) (d) Gochujang Marie Rose, radishes, gem lettuce, dill, brioche roll	£12
Feta tostada (ve) Avocado, tomato and red onion salsa, vegan yoghurt, gem lettuce, coriander, corn tortilla	£7
Slow-roast lamb shawarma flatbread (g) (d) Pomegranate and watercress salad, harissa yoghurt	£9.50

[Salads]

The Caesar (g) (d) Baby gem, Caesar dressing, garlic croutons, Parmesan Add: Free-range British chicken £6 Crayfish £12 Rosary goat's cheese (v) (d) £5	£6
Poke bowl (ve) Sticky rice, avocado, cucumber, edamame beans, pickled radishes and ginger With salmon teriyaki	£14
With crispy tofu (ve)	£13

[Large plates]

South Coast crab, chilli and lemon linguine (g)	£16
Amritsari chole curry, lachha paratha, raita, Indian pickled vegetables (v) (g) (d)	£12

(v) vegetarian | (ve) vegan | (g) gluten | (d) dairy | (n) nuts

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

[Burgers]

With skin-on fries. Let us know if you'd prefer a gluten-free bun

Aberdeen Angus beef burger (g) (d) Cheddar, gem lettuce, tomato, truffle mayo, pretzel bun	£14
Korean fried chicken burger(g) (d) Kimchi, gem lettuce, gochujang mayo, pretzel bun	£12
Plant-based burger (ve) (g) Vegan Cheddar, gem lettuce, mustard, pickles, potato bun	£13

[Sides]

Skin-on fries (ve)	£3
Watercress salad, vinaigrette (ve)	£3.50

[Desserts]

Dark chocolate fondant, malted cream (v) (g) (d)	£7
Salted caramel tart, vanilla ice cream (v) (g) (d)	£5
British strawberry Eton mess (ve)	£5
Selection of ice cream and seasonal sorbets (v) (d)	£5

[Afternoon tea]

12 noon to 4pm

Afternoon tea £21.95pp

Selection of sandwiches
Traditional and fruit scones with clotted cream and strawberry preserve
Selection of sweet treats
A choice of tea or coffee

Moët & Chandon Champagne tea £32.45pp

With a glass of Moët & Chandon Brut Impérial

Moët & Chandon Champagne tea for two £106.90

With a bottle of Moët & Chandon Brut Impérial

The first part of the document discusses the importance of maintaining accurate records in a laboratory setting. It emphasizes the need for clear labeling and consistent documentation to ensure the reliability of experimental results. The author notes that many errors in data collection can be traced back to poor record-keeping practices.

In the second section, the author describes a series of experiments conducted over a period of six months. Each experiment was designed to test a specific hypothesis related to the reaction rates of various chemical compounds. The results of these experiments are presented in a series of tables and graphs, which show a clear trend in the data.

The third part of the document focuses on the analysis of the experimental data. The author uses statistical methods to determine the significance of the results and to compare them with theoretical predictions. It is concluded that the experimental findings are in good agreement with the theoretical models, supporting the initial hypotheses.

Finally, the author discusses the implications of the study and suggests areas for further research. It is noted that while the current experiments provide valuable insights, there are still many questions that remain unanswered. Future work should aim to explore the effects of different environmental factors on the reaction rates.