



MENU

Breakfast

Served 8am - 3pm

Full English Breakfast

Chipolata sausages, bacon, grilled tomato, mushrooms, hash browns, baked beans, black pudding and scrambled/fried egg

Vegan/Vegetarian Breakfast

Vegan sausages, grilled tomato, mushrooms, hash browns, baked beans and scrambled tofu

Smoked salmon on toasted sourdough with avocado and a poached egg

Green Farm granola, maple syrup and fresh berries (Vg)

Green Farm granola, yoghurt, honey and fresh berries

Toast, a variety of spreads and fresh whole fruit

Apple or orange juice, tea and filter coffee served from bar

T&C's

One serving of breakfast is provided each day from Thursday onwards for guests who have purchased the Classic, Luxury or Deluxe Bell Tent package with us only.

Breakfast is served from 8am until 3pm from Thursday to Sunday. On Monday, breakfast will be served from 8am to 11am.



MENU

Lunch

Served 12pm-3pm

A selection of the below

Competition Chicken

*Chicken thighs coated in a classic bbq rub with a honey whiskey glaze.
Served in a choice of flatbread with a hot chilli sauce*

Pea and Mint Falafels

Served with pickled beetroot, red pepper hummus and a choice of sauces (VVg)

Pork Gyros

Served in a flatbread with a homemade tzatziki, green leaf salad, cherry tomatoes and fresh chilli sauce

Spicy Bean Burgers

*Served with beef tomato, gherkins, salad and a sweetcorn relish in a brioche bun
(VVg without brioche)*

Served with a choice of fresh salads

Be sure to check out the menu board for more delicious options available throughout the festival.

T&C's

***Lunch options will be available from 12pm until 3pm Wednesday to Sunday.
Lunch is not included in any ticketing package and can be purchased on site.***



MENU

Dinner

Wednesday & Thursday Evening

A selection of the below

Competition Chicken

*Chicken thighs coated in a classic BBQ rub with a honey whiskey glaze.
Served in a choice of flatbread with a hot chilli sauce*

Pork Gyros

*Served on a flatbread with homemade tzatziki, green leaf salad,
cherry tomatoes and fresh chilli sauce*

Szechuan Pig Cheeks

Served with Green Farm plum ketchup and a green leaf salad

Jerk Chicken

Served with salad and a lime and mango salsa in a warmed flatbread

Pulled Jackfruit

*Low 'n' slow Pulled Jackfruit with our own BBQ sauce served
with slaw and salad in a brioche bap*

Thai Prawn Noodle Salad

Spicy prawn glass noodle salad served with a chilli and lime dressing (GF)

Bavette Steak Salad

*Barbecued bavette steak, artichoke, charred onion, feta, chive and
tomato salad served with a spring onion dressing (GF)*

Pea and Mint Falafels

Served with pickled beetroot, red pepper houmous and salad in a warmed flat

Served with a choice of fresh salads

T&C's

***Dinner options will be available from 6pm until 8pm Wednesday & Thursday.
Dinner is not included in any ticketing package and can be purchased on site.***