



seasonal set menu

three courses 46

soup
pea & mint

potted mackerel
rye

dry-aged beef tartare
confit egg, brioche

grilled asparagus
poached egg, berkswell

...

pan-fried cod
nettle gnocchi, caper & brown shrimp butter

root vegetable & pine nut Wellington
smoked avocado

confit duck leg
sweet potato, caramelised chicory, cherries

dry-aged rare breed sirloin
triple cooked chips, broad bean, pickled onion & watercress

...

bramley apple pie
pecans, salted caramel, vanilla ice cream

dark chocolate fondant
peanut butter ice cream

passionfruit & mascarpone panna cotta
oat crumble, coconut sorbet

includes bread and a selection of sides for the table



sunday set menu

three courses 46

soup
pea & mint

potted mackerel
rye

dry-aged beef tartare
confit egg, brioche

...

*all roasts are served with beef-fat roast potatoes, glazed carrots,
tenderstem broccoli, green beans, yorkshire pudding and gravy*

dry-aged rare breed sirloin
horseradish

leg of lamb
mint sauce

root vegetable & pine nut wellington

...

bramley apple pie
pecans, salted caramel, vanilla ice cream

dark chocolate fondant
peanut butter ice cream

passionfruit & mascarpone panna cotta
oat crumble, coconut sorbet



pub classics menu

three courses 36

soup
pea & mint

dry-aged beef tartare
confit egg, brioche

potted mackerel
rye

...

beef & ale pie
mash, whole roasted carrot

grass-fed beef burger & fries
coppa bacon, applewood, spiced tomato relish, truffle mayo

root vegetable & pine nut wellington

beer battered cod & triple cooked chips
crushed peas, tartare sauce
(bookings of 20 or fewer)

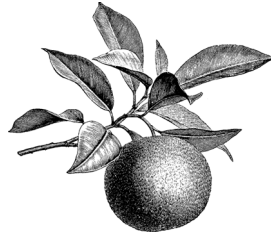
fish pie
creamed spinach
(bookings of 21 or more)

...

bramley apple pie
pecans, salted caramel, vanilla ice cream

dark chocolate fondant
peanut butter ice cream

passionfruit & mascarpone panna cotta
oat crumble, coconut sorbet



feasting menu

three courses 65

select two mains and three sides to be served on sharing platters

soup
pea & mint

potted mackerel
rye

dry-aged beef tartare
confit egg, brioche

grilled asparagus
poached egg, berkswell

whole baked turbot
brown shrimps, capers, samphire, tomato, croutons

whole roasted chicken
stuffing

sirloin of beef wellington

heritage carrot wellington

porchetta
baked apple

wing rib
rösti chips

...

sides
plain or truffle fries | roast potatoes | plain or truffle mash
mac & cheese | tenderstem broccoli | braised fennel
roasted root vegetables | roasted sweet potato | seasonal salad

bramley apple pie
pecans, salted caramel, vanilla ice cream

dark chocolate fondant
peanut butter ice cream

passionfruit & mascarpone panna cotta
oat crumble, coconut sorbet



canapés

savoury

2.75 per piece

tomato, black olive, caper, basil & mozzarella tart

red onion palmier, blue cheese, apple

chickpea & vegetable fritter, spice tomato relish

crispy sweet potato, avocado, salsa verde

welsh rarebit

...

3 per piece

beef tartare

lamb scotch olive

chicken & mushroom pasty

smoked haddock kedgeree arancini, lemon pickle

trout rillette, rye bread

...

3.25 per piece

mini beef burger

baby gem & caramelised onions, green peppercorn mayonnaise

crispy spiced prawn

citrus & tomato jam

.....

sweet

2.75 per piece

mini coconut & rum sponge cake

mini bramley apple pies

raspberry cheesecake tart

mini soft baked chocolate cookies

custard & fruit tart

chocolate peanut truffle

lemon meringue pie

a minimum order of 20 per item is required



savoury snacks

ideal to be served in an informal buffet style
or as a late night treat for your guests

pork sausage roll 4

scotch egg 5

wild mushroom scotch egg 5

sliders 6.5
(beef, chicken or veggie)

pasty 6.5
(beef or veggie)

fish finger sandwich 7.5
tartare sauce

mini fish & chips 8

a minimum order of 10 per item is required

finishing touches

add accompaniments to your menu to enhance your event

selection of 3 canapes per person 10
(tomato tart, beef tartare, crispy spiced prawn)
for a minimum of 12 guests

individual cheese board 8

tea, coffee and petit fours 5

espresso martini station 300
(serves 28)

magnums and jeroboams of champagne