

seasonal set menu

three courses 46

soup
pea & mint

pimm's cured trout
rye

dry-aged beef tartare
confit egg, brioche

grilled asparagus
poached egg, berkswell

...

pan-fried cod
spring onion, girolles, purple potatoes, preserved lemon

pan-roasted chicken
jersey royals, broad beans, sauce forestière

root vegetable & pine nut wellington
smoked avocado, nasturtiums

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

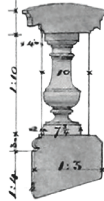
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bramley apple pie
pecans, salted caramel, vanilla ice cream

baked chocolate mousse
cocoa nib & almond toffee, roasted banana sorbet

passionfruit & mascarpone panna cotta
frozen yoghurt, oat crumble

includes bread and a selection of sides for the table



sunday set menu

three courses 46

soup
pea & mint

pimm's cured trout
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

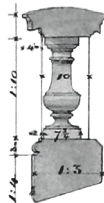
root vegetable & pine nut wellington

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bramley apple pie
pecans, salted caramel, vanilla ice cream

baked chocolate mousse
cocoa nib & almond toffee, roasted banana sorbet

passionfruit & mascarpone panna cotta
frozen yoghurt, oat crumble



pub classics menu

three courses 36

soup
pea & mint

pimm's cured trout
rye

dry-aged beef tartare
confit egg, brioche

...

chicken, asparagus & morel pie
mash, creamed spinach

fish pie
creamed spinach

grass-fed beef burger & fries
guinness onions, applewood, horseradish mayonnaise

beer battered cod & triple cooked chips
crushed peas, tartare sauce

root vegetable & pine nut wellington

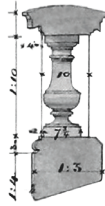
sausages & mash
onion gravy

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bramley apple pie
pecans, salted caramel, vanilla ice cream

baked chocolate mousse
cocoa nib & almond toffee, roasted banana sorbet

passionfruit & mascarpone panna cotta
frozen yoghurt, oat crumble



feasting menu

three courses 65

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

soup
pea & mint

pimm's cured trout
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

...

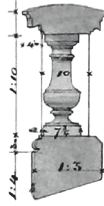
sides

plain or truffle fries | roasted 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

baked chocolate mousse
cocoa nib & almond toffee, roasted banana sorbet

passionfruit & mascarpone panna cotta
frozen yoghurt, oat crumble



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)

individual cheese board 8

tea, coffee and petit fours 5

espresso martini station 300
(serves 28)

magnums and jeroboams of champagne