



## **seasonal set menu**

three courses 46

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soup  
pea & mint

pimm's cured trout  
rye

dry-aged beef tartare  
confit egg, brioche

grilled asparagus  
poached egg, berkswell

...

pan-fried cod  
white beans, chorizo, salsa verde

root vegetable & pine nut wellington  
smoked avocado

pan-roasted chicken  
Jersey Royals, caramelised onion, olive jus

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

...

bramley apple pie  
pecans, salted caramel, vanilla ice cream

chocolate & coconut lamington  
butterscotch ice cream, salted banana mousse

passionfruit & white chocolate baked cheesecake  
lemon sorbet

*includes bread and a selection of sides for the table*



## **sunday set menu**

three courses 46

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**pimm's cured trout**  
rye

**dry-aged beef tartare**  
confit egg, brioche

**grilled asparagus**  
poached egg, berkswell

...

*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

**nut roast**

...

**bramley apple pie**  
pecans, salted caramel, vanilla ice cream

**chocolate & coconut lamington**  
butterscotch ice cream, salted banana mousse

**passionfruit & white chocolate baked cheesecake**  
lemon sorbet



## pub classics menu

three courses 36

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pimm's cured trout  
rye

dry-aged beef tartare  
confit egg, brioche

grilled asparagus  
poached egg, berkswell cheese

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beef & ale pie  
mash, whole roasted carrot

grass-fed beef burger & fries  
streaky bacon, applewood, beetroot relish, horseradish mayonnaise

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

chocolate & coconut lamington  
butterscotch ice cream, salted banana mousse

passionfruit & white chocolate baked cheesecake  
lemon sorbet



## feasting menu

three courses 65

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

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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

chocolate & coconut lamington  
butterscotch ice cream, salted banana mousse

passionfruit & white chocolate baked cheesecake  
lemon 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

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### **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