

CANAPÉS

£4 EACH

BEEF TARTLET Beef Shin, Dry-Aged Rib Cap, Peas, Baked Mash

MRS KIRKHAM'S CHEESE TARTLET Pickled Walnut Ketchup

WHIPPED SMOKED TOFU Seaweed Salt, Rainbow Radish, Cracker **VG**

MINI CHEESEBURGER Dry-Aged Rib Cap & Chuck, Marie Rose Sauce, Pickles

SMOKED SALMON VOL-AU-VENT Horseradish Cream Cheese, Dill

PIG IN A BLANKET Black Treacle Glaze, Sesame Seeds

MUSHROOM PÂTÉ Cornichon, Chives **VG**

MINI BOWLS

£8 EACH

SAUSAGE & MASH

Pigs in Blankets, Creamy Mash, Onion Gravy

BEER-BATTERED PRAWNS

Chips, Tartare Sauce

CHICKEN TIKKA MASALA

Fragrant Rice, Coriander Chutney

CAULIFLOWER CHEESE

Truffle, Crispy Onion **V**

MUSHROOM SHAWARMA

Spiced Carrot Purée, Sunflower & Pumpkin Seed Dukkah **VG**

DESSERTS

£4 EACH

LEMON MERINGUE TART Candied Kumquat **V**

PÂTE DE FRUITS Choice of Cherry, Raspberry or Blackcurrant **V**

MINI MACARON Choice of Chocolate, Raspberry or Vanilla **V**

DOUBLE CHOCOLATE BROWNIE Chocolate Glaze, Caramelised Popcorn **V**

WE RECOMMEND

Pre-dinner reception – 4 items per person | Drinks party – 12 items per person

Get in touch with your budget and requirements, and we'll help you plan a truly special event.

V – Vegetarian, **VO** – Vegetarian option, **VG** – Vegan, **VGO** – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen.

SAMPLE GROUP MENU

— £49 PER HEAD —

NIBBLES

BREAD FOR THE TABLE

Dusty Knuckle Sourdough,
Whipped Bungay Butter **V · VGO**

BOROUGH OLIVES

With Oregano, On Ice
VG

STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

SOUP OF THE DAY

Ask for today's kitchen special

V

HOUSE GRAVLAX

Loch Duart Salmon Cured in Beetroot & Vodka, Herb Salad,
Punchy Horseradish Cream

MAINS

TREVOR'S CHICKEN

Free-Range Breast Stuffed With Porcini Duxelles & Wrapped in Puff Pastry,
Mustard & White Wine Cream

SEA BREAM

Crispy-Skinned Fillet, Creamy Spring Onion Mash, Parsley Sauce

SUPER GREEN PASTA

Fresh Rigatoni, Cavolo Nero Sauce, Chilli, Confit Garlic, Veggie Parmesan

V · VGO

SHARING SIDES

HOUSE CHIPS

Malt-Vinegar Salt

VG

PURPLE SPROUTING BROCCOLI

Garlic, Lemon

VG

GARDEN SALAD

Champagne Vinaigrette

VG

SHARING DESSERTS

BAKED CHEESECAKE

Brûléed Top,
Vanilla-Roasted Rhubarb

V

CHOCOLATE MOUSSE

Chantilly Cream,
Honeycomb,
Capezzana Olive Oil

V

CRÈME BRÛLÉE

Ginger Brandy Snap,
Fresh Blackberries

V

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SAMPLE GROUP MENU

— £59 PER HEAD —

NIBBLES

BREAD FOR THE TABLE

Dusty Knuckle Sourdough,
Whipped Bungay Butter **V · VGO**

BOROUGH OLIVES

With Oregano, On Ice
VG

STARTERS

FANTASTIC SALAD

Long Lane Goat's Curd, Rocket & Treviso Leaves, Fresh Clementines,
San Daniele Prosciutto, Balsamic Dressing

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

Loch Duart Salmon Cured in Beetroot & Vodka, Herb Salad,
Punchy Horseradish Cream

MAINS

MUSHROOM WELLINGTON

Flaky Puff Pastry Filled With Mushroom & Caramelised Onion,
Watercress Salad & Mustard Vinaigrette, Vegan Onion Gravy

VG

HALIBUT CHOP

Chargrilled Halibut on the Bone,
Peppercorn & Porcini Sauce, Fresh Herbs

STEAK DIANE

7oz Rump Steak, Classic Diane Sauce

SUPPLEMENT +3

SHARING SIDES

HOUSE CHIPS

Malt-Vinegar Salt

VG

PURPLE SPROUTING BROCCOLI

Garlic, Lemon

VG

GARDEN SALAD

Champagne Vinaigrette

VG

SHARING DESSERTS

RUMMY RAISIN APPLE PIE

Golden Puff Pastry, Cinnamon
Sugar, Jude's Vegan
Vanilla Ice Cream

VG

PIÑA COLADA PAVLOVA

Coconut Meringue, Chantilly, Piña
Colada Sauce, Passion Fruit Sorbet,
Passion Fruit Curd

V

CHOCOLATE MOUSSE

Chantilly Cream,
Honeycomb,
Capezzana Olive Oil

V

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SAMPLE GROUP MENU

— £69 PER HEAD —

NIBBLES

BREAD FOR THE TABLE

Dusty Knuckle Sourdough,
Whipped Bungay Butter **V · VGO**

BOROUGH OLIVES

With Oregano, On Ice
VG

CROQUETTES

Mrs Kirkham's Lancashire Cheese,
Sweet Leeks, Pickled Walnut

STARTERS

LUXY MUSHROOM PÂTÉ

Silky Mushroom Pâté, Mushroom Scratchings, Gherkins,
Shaved Black Winter Truffle, Herb Toast

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

Loch Duart Salmon Cured in Beetroot & Vodka, Herb Salad,
Punchy Horseradish Cream

SHARING MAINS

HALIBUT CHOP

Chargrilled Halibut on the Bone, Peppercorn & Porcini Sauce, Fresh Herbs

MUSHROOM WELLINGTON

Flaky Puff Pastry Filled With Mushroom & Caramelised Onion,
Watercress Salad & Mustard Vinaigrette, Vegan Onion Gravy

VG

DRY-AGED CHATEAUBRIAND

Herefordshire | 28 Day Dry-Aged
Roasted Bone Marrow, Watercress, Choice of Sauce | 18oz

SHARING SIDES

HOUSE CHIPS

Malt-Vinegar Salt
VG

KALE SALAD

Buttermilk Dressing,
Toasted Hazelnut,
V

PURPLE SPROUTING BROCCOLI

Garlic, Lemon
VG

POTATO DAUPHINOISE

Wiltshire Truffle Cream
V

SHARING DESSERTS

RUMMY RAISIN APPLE PIE

Golden Puff Pastry, Cinnamon
Sugar, Jude's Vegan
Vanilla Ice Cream
VG

PIÑA COLADA PAVLOVA

Coconut Meringue, Chantilly,
Piña Colada Sauce,
Passion Fruit Sorbet,
Passion Fruit Curd
V

CHOCOLATE MOUSSE

Chantilly Cream,
Honeycomb,
Capezzana Olive Oil
V

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