

EVENTS MENU





SET MENU

START THE PARTY RIGHT

Fizz |6.5| per glass

Fizz |28.5| per bottle

Ice Bath of Beer |48| 12 bottles

3 COURSE MENU

3 Course Dinner With Arrival Fizz |35|

STARTERS

Roasted Pork Belly Lollipop w/ Apple Puree (gf, df) Goats Cheese, Roasted Courgette & Aubergine Tart (v)

Truffled Mushrooms & Spinach w/ Roasted British Tomato (vg)

Butterflied Langoustine in Coconut Crumb, Molho Verde

MAIN EVENT

Roasted Pork Belly, Crackling, Truffle Wild Mushrooms & Spinach w/ Hand Cut Chips

Confit Duck leg On A Warm Salad of Spring Greens, Butter beans Shallots & Basil

Jackfruit & Chickpea Nut Roast, Pickled Red Cabbage & Rosemary Crispy Potatoes (ve.gf)

Catch of the Day al a plancha, Garlic & Lemon Tender-Stem Broccoli w/ Hand Cut Chips (gf)

SWEET TREATS

Saffron Poached Pear & Winter Berries (ve, gf)

Chocolate Mousse w/ Caramel & Pistachio Brittle (v, gf)

Homemade Doughnuts, Syringe-Your-Own Sauce (v)

BANQUET MENU

FANTASTIC SHARING FEAST

BANQUET I28.5I BANQUET WITH FIZZ ON ARRIVAL I32.5I

The banquet will start with a selection of tasty bites. These will come to the table upon arrival or for large groups be brought out for guests to graze and mingle before the main banquet.

TO GRAZE OVER

Homemade Tortilla, Molho Verde (v,) Heritage Carrot & Corn Pakora w/ Sweet Chilli Mayo (vg. gf)

House Baked Breads & Olives (v)

MAIN BANQUET

Harissa & Lime Chicken Wings (gf,)

Butterflied Langoustine in Coconut Crumb, Molho Verde

Cornish Hake, Minted Pea Puree, Shoestring Fries (gf)

Jackfruit & Chickpea Nut Roast w/ Pickled Red Cabbage (vg, gf)

Truffle Mushrooms & Spinach w/ Roasted British Tomato (vg)

Warm Salad of Spring Greens, Butter Beans, Shallots & Basil (vg*,gf

Hand cut Chips (v)

SWEET TREATS

Homemade Doughnuts Syringe-Your-Own Sauce (v)

Mini Filled Chocolate Cupcakes (v, gf)

If you have a food allergy, intolerance or sensitivity, please speak to our friendly staff about ingredients in our dishes before ordering your meal. v = vegetarian, v =