

Canapés



Select 2 - £8pp

Select 3 - £12pp

Select 5 - £16pp

Bruschetta, tomato, basil

Contains gluten

Glazed tofu, watermelon, sesame

Contains soya, mustard, sesame

Beetroot tartare, puff pastry, hazelnut

Contains mustard, gluten, maize, nuts, peanuts

Glazed pork belly, watermelon, sesame

Contains soya, mustard, sesame

Crispy lamb belly, dijon, mint yogurt

Contains mustard, sulphur dioxide, gluten, eggs, soya

Confit potato, beef tartare, pickled walnut

Contains milk, mustard, eggs, gluten, maize, nuts

Scallop, chorizo

Contains molluscs, milk

Bellini, smoked mackerel rillette

Contains fish, milk, mustard, gluten, eggs

Cucumber, cured trout, creme fraiche

Contains fish, milk

Mac & cheese bites

Contains milk, gluten, mustard, sulphur dioxide, maize, eggs

Maldon rock oysters

Contains molluscs



Sliders

£6



Ox cheek, chipotle, rocket

Contains sulphur dioxide, mustard, gluten, sesame

Lamb shoulder, mint yogurt

Contains gluten, sesame, soya, mustard

Carrot, hummus, spring onion

Contains gluten, sesame, soya

Roast veg, halloumi

Contains gluten, sesame, milk



Sharing Platters



Build your perfect buffet:

£30 per person - Choose any 5 dishes
£36 per person - Choose any 6 dishes
(Each additional dish - £7 per person)

Meat / Fish / Veg

Whole lamb shoulder, flatbreads
(min. 6x guests) +15pp
Contains celery, sulphur dioxide, gluten, soya

Garlic & thyme chicken thighs
Contains milk

Asian pork belly
Contains soya, mustard

Korean fried chicken wings, gochujang
Contains soya, mustard, gluten, peanuts, eggs

Tempura prawns
Contains crustaceans, gluten, soya

Smoked trout, orange butter sauce
Contains fish, sulphur dioxide, milk, eggs

Dusted squid
Contains fish

Cornish cod, gremolata
Contains fish

Hispi, miso creme fraiche
Contains gluten, maize, soya, mustard

Hummus, Miso roasted squash
Contains sesame, sulphur dioxide, mustard

Sides

Buttered new potatoes, mint
Contains milk

Smashed spuds, chipotle, cheddar
Contains mustard, milk, sulphur dioxide

Panzanella salad
Contains gluten, sulphur dioxide, mustard

Charred tenderstem, tahini dressing
Contains nuts, sesame, milk

Greens, crispy shallots, garlic, chilli
Contains gluten

Carrots, mustard dressing, chive
Contains sulphur dioxide, mustard

Quinao, cucumber, lemon & herb salad
Contains sulphur dioxide, mustard

Cauliflower, hazelnut pesto
Contains nuts, peanuts, sulphur dioxide, eggs, milk

Desserts (+£2.50pp)

Banoffee pie

Lemon meringue pie

Chocolate truffles



Grazing Boards

Each grazing board serves 10 guests

- 3 cheese board - £135
- 5 cheese board - £175
- 3 meat - £100
- 5 meat - £135
- 3 cheese 3 meat - £195
- 5 cheese 5 meat - £270

All served with lavosh crackers, chutney, house pickles, dried fruit & nuts

Contains nuts, gluten, milk, sesame, sulphur dioxide, mustard, peanuts

Meat:

- Chorizo
- Parma ham
- Salami
- Bresola
- Coppa

Cheese:

- Pitchfork
- Baron Bigod
- Comte
- Wigmore
- Godminster



Grazing Tables

- 50 guests - 5 cheese 5 meat £1000
- 100 guests - 5 cheese 5 meat £1800

All served with lavosh crackers, chutney, house pickles, dried fruit & nuts

Ts and Cs

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 5 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, deposit and pre-payment

Your booking is provisional until we receive a deposit payment.

Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 3 months before your booked date

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.

Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 10 working days prior to your event.

Equipment and extra furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.