

CANAPÉS

£3.5 EACH

NAKED MERSEA OYSTER Bloody Mary Dressing

CRISPY MERSEA OYSTER Spicy Mayo

TARAMASALATA Whipped Smoked Tofu, Crispy Pickled Onion, Smoked Paprika **VG**

CRAB THERMIDOR ARANCINA Saffron Aioli

GRILLED TIGER PRAWN Shellfish Bisque Aioli

BLACK PUDDING CROQUETTE Stornoway Black Pudding, Sauce Gribiche

STEAK TARTARE Dry-Aged Steak, Hash Brown, Anchovy Aioli, Exmoor Caviar

MINI SMASH BURGER House Cheese & Pickles, Burger Sauce

MINI BOWLS

£7 EACH

MASALA LAMB

Tandoori-Spiced Kofta, Coriander Chutney

BEEF RIGATONI

Fresh Pasta, Beef Shin & Bone Marrow Ragù,
Herby Pangrattato, Aged Parmesan

POSH PRAWN COCKTAIL

British Crab, Brown Shrimp, Prawns,
Yuzu, Marie Rose, Focaccia Crisps

SCAMPI & CHIPS

Malt Vinegar, Tartare Sauce, Pickled Onions

PESTO TROFIE

Fresh Pasta, Smashed Pea Pesto,
Herby Pangrattato, Shaved Smoked Tofu **VG**

CHARRED TOFU SKEWER

Middle-Eastern Spice, Tahini Aubergine,
Mint Yoghurt, Garlic Flatbread **V · VGO**

DESSERTS

£3.5 EACH

PIÑA COLADA MACARON Pineapple & Coconut Rum Ganache Filling **V**

MINI CHOCOLATE BAR Choice of: Caramel & Shortbread | Coconut | Nougat & Caramel **V**

MINI DOUGHNUT Choice of: Churros-style with Chocolate Dipping Sauce | Raspberry Jam Filled **V**

LEMON MERINGUE TARTLET Lemon & Yuzu Curd, Italian Meringue **VG**

PALOMA GUMMY Tequila & Pink Grapefruit Pâte De Fruit **VG**

VODKA JELLY SHOT Fruity Flavours

WE RECOMMEND

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

Get in touch with your budget & requirements and we will 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

SUMMER MINESTRONE

Garden Peas, Broad Beans, Fresh Pasta, Mint Sauce
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, Romesco Sauce, Seasonal Greens

ALLOTMENT PIE

Flaky Pastry, Jersey Royal, Courgette & Wild Nettle Filling,
Beetroot Gravy, Pea Purée
VG

SHARING SIDES

TRIPLE COOKED CHIPS

Malt-Vinegar Salt
VG

GARDEN SALAD

Champagne Vinaigrette
VG

SEASONAL GREENS

Garlic & Lemon
VG

SHARING DESSERTS

FRIED RHUBARB PIE

Rhubarb Compote,
Candied Ginger,
Rippled Ice Cream
V · VGO

MILKY WHEY
ARCTIC ROLL

Vanilla Sponge, Whey Caramel,
MalTED Milk Parfait,
Caramelised Hazelnuts
V

CHOCOLATE MOUSSE

Chantilly Cream,
Honeycomb,
Capezzana Olive Oil
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 Sheep's Curd, Rocket & Treviso Leaves, San Daniele Prosciutto,
Fresh Peach, 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

ALLOTMENT PIE

Flaky Pastry, Jersey Royal, Courgette & Wild Nettle Filling,
Beetroot Gravy, Pea Purée

VG

CRAB LINGUINE

Devonshire Crab, Neal's Yard Crème Fraîche, Fennel,
Fresh Chilli, Lemon Zest

Add Exmoor Caviar **+7**

STEAK DIANE

7oz Rump Steak, Classic Diane Sauce, Triple Cooked Chips

SUPPLEMENT +3

SHARING SIDES

TRIPLE COOKED CHIPS

Malt-Vinegar Salt
VG

GARDEN SALAD

Champagne Vinaigrette
VG

SEASONAL GREENS

Garlic & Lemon
VG

SHARING DESSERTS

FRIED RHUBARB PIE

Rhubarb Compote,
Candied Ginger,
Rippled Ice Cream
V · VGO

MILKY WHEY ARCTIC ROLL

Vanilla Sponge, Whey Caramel,
Malted Milk Parfait,
Caramelised Hazelnuts
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

FANTASTIC SALAD

Long Lane Sheep's Curd, Rocket & Treviso Leaves, San Daniele Prosciutto,
Fresh Peach, 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

SHARING MAINS

ALLOTMENT PIE

Flaky Pastry, Jersey Royal, Courgette & Wild Nettle Filling,
Beetroot Gravy, Pea Purée
VG

CRAB LINGUINE

Devonshire Crab, Neal's Yard Crème Fraîche, Fennel,
Fresh Chilli, Lemon Zest
Add Exmoor Caviar **+7**

EX-DAIRY CHATEAUBRIAND

16oz | Dunluce, Northern Ireland | 28 Day Dry-Aged

SHARING SIDES

TRIPLE COOKED CHIPS

Malt-Vinegar Salt
VG

GARDEN SALAD

Champagne Vinaigrette
VG

SEASONAL GREENS

Garlic & Lemon
VG

SHARING DESSERTS

FRIED RHUBARB PIE

Rhubarb Compote,
Candied Ginger,
Rippled Ice Cream
V · VGO

MILKY WHEY
ARCTIC ROLL

Vanilla Sponge, Whey Caramel,
Malted Milk Parfait,
Caramelised Hazelnuts
V

CHOCOLATE MOUSSE

Chantilly Cream,
Honeycomb,
Capezzana Olive Oil
V

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

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