



Sample Feasting Menu

For groups of 8 or more

Porlock Oyster (surcharge) £3.5
Tabasco & Lemon / Apple & Tarragon

All menu options include the following smaller dishes for the table:

Homemade Sourdough, Soda Bread & House Butter
Bobby Beans, Courgette, Pea & Somerset Feta
Crispy Pigs Cheek, Fennel, Chicory & Mustard
Grilled Sardines, White Cabbage, Brown Shrimp & Chervil
Steamed Mussels, Local Cider, Lovage & Sourdough

Mains Option 1 | £55 Per Head

Select two:

Braised Meats / Big Pies / Whole Grilled Fish

Mains Option 2 | £70 Per Head

Dry-Aged Welsh Ex-Dairy Beef

Mains Option 3 | Price on request

Whole Suckling Pig (*usually for larger tables that can accommodate a whole pig*)

All options include the following sides for the table:

Fennel & Green Sauce
Buttered Hispi Cabbage
Grilled Red Peppers, Anchovy & Capers
Smoked Norfolk New Potatoes

All options include the following desserts for the table:

Cherry & Chocolate Pavlova
Madeleines

Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.