



£35 MENU

3 Course

STARTERS

Roasted heritage beets,
goat's curd, oat
crumble

Pulled confit chicken,
roast onion purée,
caramelised shallots

Crispy beef cheeks,
chipotle mayonnaise

MAINS

Roast chicken leg,
mash, pancetta, peas

Seasonal fish

Grilled cauliflower
steak, Cropwell Bishop
fritter, walnuts



DESSERTS

Spiced pineapple
carpaccio, lemon sorbet

Pecan pie, maple bacon
ice cream

Hazelnut panna cotta,
brownie and hazelnut
crunch

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£50 MENU

3 Course

STARTERS

Burrata, fennel,
citrus segments

Brixham scallops,
celeriac, samphire,
crispy chicken skin

Beef carpaccio,
pickled walnut salsa,
onion powder

MAINS

Grilled lamb chop,
slow-roasted lamb
belly, shawarma
croquette, greens

Grilled sticky
pork belly, crispy
aubergine, snake beans,
radish salad

Roasted baby squash,
wild mushrooms,
golden enoki



DESSERTS

Spiced pineapple
carpaccio, lemon sorbet

Lime meringue tart,
raspberry compote

Hazelnut panna cotta,
brownie and hazelnut
crunch



CANAPÉS

Pick 6 for £16 or 9 for £22

MEAT

Slow roast pork belly,
black pudding, apple gel

Crispy beef cheek, smoky
chipotle mayonnaise

Chilli, ginger, lime
chicken wonton, black
vinegar dip

Ham hock terrine, pickled
cucumber and piccalilli

FISH

Kataffi wrapped crispy
fried tiger prawn,
wasabi mayo

Salmon tartare, sesame
cone, yuzu aioli,
toasted sesame seeds,
red amaranth

Smoked mackerel pâté,
toasted rye, micro
watercress

Salmon blini, lemon
crème fraîche, shredded
breakfast radishes

VEGETARIAN

Welsh rarebit

Chilli pea soup,
toasted rye

Waldorf salad with
chicory, pickled apple,
shaved walnuts, celery,
creamed Cropwell Bishop

Falafel, smoked smashed
aubergine, pomegranate
seeds



DESSERTS

Pecan pie

Chocolate and orange
brownies

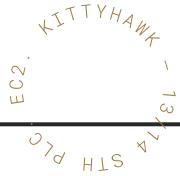
Blackberry cheesecake

Ginger sponge with
salted caramel

Nutmeg set custard

Chocolate and cherry pot

DRINKS PACKAGES



BEER	25 Estrella	£115
	25 Moretti	£115
	25 Pistonhead cans	£120
	100 Estrella	£450
	100 Moretti	£450
	100 Pistonhead cans	£475
WINE	2 bottles of Kudu Plains Chenin Blanc, 2 bottles of Alto Bajo Merlot	£75
	2 x 500ml carafes Tammolo Montepulciano d'Abbruzzo	£35
	2 x 500ml carafes Vino Bianco, Veneto	£25
	2 x 500ml carafes Vino Rose, Luberon	£25
BUBBLES	2 x Dominio, Cava NV Brut nature, Valencia	£50
	2 x Prosecco DOC Porte Leone, Treviso	£65
	2 x Palmer & Co Brut Reserve NV, Reims	£125
BOARDS		
MEAT	Smoked duck, bresaola, salami, prosciutto, pancetta with grilled sourdough, pickles, peppers, jam and relish	£25
CHEESE	Kern Cornish, Rachel, Goddess goat, Waterloo, Beauvale with pickles, jam, relish, sourdough and crackers	£25
FISH	Cured salmon, smoked trout rillette, spiced potted prawns, peppered smoked mackerel, taramasalata with pickles, grilled sourdough and toasted rye wafers	£20
VEG	Sun-dried peppers, hummus, rose harissa smashed aubergine, mushroom pâté, pickles and relish	£20
PARTY	Crispy beef cheek with chipotle mayonnaise, sausage roll with pickled red cabbage, spicy buttermilk chicken with sweetcorn salsa, polenta chips with romesco sauce	£25

LARGER BITES

MEAT

Pork and red onion sausage roll, chipotle mayonnaise, shallot crumb

Crispy beef cheeks, chipotle mayonnaise

Braised pork cheek, toasted almonds

Spicy fried buttermilk chicken, BBQ corn salsa

Each at £45.00
(10 pieces per portion)

FISH

Hot smoked salmon, new potatoes, lemon and dill crème fraiche

Grilled octopus, tomato, fennel

Frontier battered haddock, tartare sauce, pea powder

Tempura baby squid, spring onions, lime and chilli salt

Each at £45.00
(10 pieces per portion)

VEGETARIAN

Fried parmesan polenta chips, romesco dip

Curry-roasted cauliflower, curry mayonnaise

Shallot and thyme tatin

Cheddar and mushroom toasties, cep dust

Each at £40.00
(10 pieces per portion)
