

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**

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

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

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

Dusty Knuckle Sourdough, Crackers, Whipped Bungay Butter **V · VGO**

OLIVES

With Oregano, On Ice **VG**

STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

Loch Duart Salmon Cured in Beetroot & Vodka, Herb Salad, Punchy Horseradish Cream

SPICED PARSNIP SOUP

Parsnip Crisps, Curry Leaf, Chilli Oil **V · VGO**

MAINS

TREVOR'S CHICKEN

Free-Range Breast Stuffed With Porcini Duxelles & Wrapped in Puff Pastry,
Mustard & White Wine Cream

CHARRED TOFU SKEWER

Middle-Eastern Spiced Tofu, Tahini Aubergine, Coriander Chutney,
Hazelnut Dukkah, Garlic Flatbread **V · VGO**

CHALKSTREAM TROUT

Pan-Roasted Fillet, Old-School Parsley Sauce, Pickled Mussels,
Sea Herbs

SHARING SIDES

KOFFMANN'S FRIES

Malt-Vinegar Salt

VG

GARDEN SALAD

Mustard Dressing

V

SEASONAL GREENS

Garlic, Lemon

VG

SHARING DESSERTS

STICKY PUDDING

Ginger Sponge, Rum Caramel,
Custard Ice Cream

V

FRIED APPLE BLACKBERRY PIE

Sweet Spiced Fruit, Crispy Pastry,
Cinnamon Ice Cream

V · VGO

CHOCOLATE MOUSSE

Chantilly Cream, Honeycomb,
Capezzana Olive Oil

V

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SAMPLE GROUP MENU

— £59 PER HEAD —

BREAD FOR THE TABLE

Dusty Knuckle Sourdough, Crackers, Whipped Bungay Butter **V · VGO**

NIBBLES

DUCK LIVER PARFAIT

Spiced Plum Chutney,
Brioche Toast

OLIVES

With Oregano, On Ice
VG

TARAMASALATA

Whipped Smoked Tofu, Crunchy
Veg, Celery Salt **VG**

STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

FANTASTIC SALAD

Burrata, Cobble Lane Coppa, Clementines, Bitter Leaves,
Aged Parmesan, Capezzana Olive Oil **VO**

HOUSE GRAVLAX

Loch Duart Salmon Cured in Beetroot & Vodka, Herb Salad, Punchy Horseradish Cream

MAINS

RUMP

8oz, Dry-Aged, Pickled Onion & Herb Salad

MUSHROOM RISOTTO

Fresh Truffle, Wild Mushrooms, Corra Linn Cheese, Tarragon **V**

CHALKSTREAM TROUT

Pan-Roasted Fillet, Old-School Parsley Sauce,
Pickled Mussels, Sea Herbs

SHORT-RIB COTTAGE PIE

Aged Rib & Beef Cheek Ragù, Mustard Mash & Bone
Marrow Top, Red Wine Gravy

SHARING SIDES

KOFFMANN'S FRIES

Malt-Vinegar Salt
VG

GARDEN SALAD

Mustard Dressing
V

SEASONAL GREENS

Garlic, Lemon
VG

SHARING DESSERTS

STICKY PUDDING

Ginger Sponge, Rum Caramel,
Custard Ice Cream
V

FRIED APPLE BLACKBERRY PIE

Sweet Spiced Fruit, Crispy Pastry,
Cinnamon Ice Cream
V · VGO

CHOCOLATE MOUSSE

Chantilly Cream, Honeycomb,
Capezzana Olive Oil
V

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SAMPLE GROUP MENU

— £69 PER HEAD —

BREAD FOR THE TABLE

Dusty Knuckle Sourdough, Crackers, Whipped Bungay Butter **V · VGO**

NIBBLES

CROQUETTES

Mrs Kirkham's Lancashire Cheese,
Sweet Leeks, Pickled Walnut

DUCK LIVER PARFAIT

Spiced Plum Chutney,
Brioche Toast

TARAMASALATA

Whipped Smoked Tofu,
Crunchy Veg, Celery Salt
VG

SHARING STARTERS

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

HOUSE GRAVLAX

Loch Duart Salmon Cured in Beetroot & Vodka, Herb Salad, Punchy Horseradish Cream

FANTASTIC SALAD

Burrata, Cobble Lane Coppa, Clementines, Bitter Leaves,
Aged Parmesan, Capezana Olive Oil **VO**

SHARING MAINS

PORTERHOUSE

35-Day Dry-Aged Beef, Hash Brown Chips, Garden Salad

CHALKSTREAM TROUT

Pan-Roasted Fillet, Old-School Parsley Sauce, Pickled Mussels, Sea Herbs

MUSHROOM RISOTTO

Fresh Truffle, Wild Mushrooms, Corra Linn Cheese, Tarragon **V**

SHARING SIDES

KOFFMANN'S FRIES

Malt-Vinegar Salt
VG

GARDEN SALAD

Mustard Dressing
V

SEASONAL GREENS

Garlic, Lemon
VG

SHARING DESSERTS

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