

# Sharing Boards

---

*Each board serves 8-10 guests*

Dairy cow beef sliders

10 sliders: Beef patties, iceberg lettuce, ale onions,  
cheese, mayo, ketchup

£69

Plant sliders

10 sliders: Vegan patties, iceberg lettuce, ale onions,  
vegan cheese, vegan mayo, ketchup (vg)

£69

2kg Chilli & maple chicken wings (gf)

£67

Rump steak open sandwiches

20 open sandwiches, mustard mayo, onion chutney

£74

Hake schnitzel, tartar, mushy peas

20 pieces

£69

Seafood board

Fried breaded whitebait, calamari, garlic prawns, cream  
& white wine mussels, sourdough

£72

---

Before you order your food and drink,  
please inform a member of staff if you have a food allergy or intolerance.

# Sharing Boards

---

*Each board serves 8-10 guests*

## Garden board

BBQ cauliflower 'wings', Harissa hummus, crudités,  
£63

10 mini goat cheese & beetroot tarts (gf)  
£69

## Cheese selection

Shropshire Blue, Pitchfork Cheddar, Cornish Yarg,  
Brie, quince jelly, seeded crackers  
£72

## Loaded curly fries

BBQ pulled short rib, Jalapeños  
£68

## Cheese curly fries

£38

## Skinny fries

£22

---

Before you order your food and drink,  
please inform a member of staff if you have a food allergy or intolerance.

# Sample Set Menu

---

*Available for a minimum of 8 guests*

3 courses £36pp

2 courses £31pp

## Starters

Chilled tomato soup, sweet pickled tomatoes, crouton (v/vg)

Sea bream ceviche, citrus dressing, lemon pepper jelly

Ham hock terrine, piccalilli, apple cider chutney, sourdough

“Cheesy” cauliflower, capers, raisins (vg)

## Mains

Sirloin of beef, confit potatoes, pickled onion purée,  
mushrooms, black cabbage, jus  
[£10 supplement]

Roast chicken, potato purée, braised lettuce,  
Berkswell & hazelnut pesto

Roast Cod, herb gnocchi, samphire,  
mussel & mustard velouté

Charred cabbage, pickled mushrooms,  
peanut gremolata, red pepper sauce (vg)

## Desserts

Sticky toffee pudding, toffee sauce, brandy ice cream

Dark chocolate mousse, passion fruit, toasted cocoa nibs (vg)

Honey roasted peach, raspberry sorbet, almond

---

Before you order your food and drink,  
please inform a member of staff if you have a food allergy or intolerance.

# Drinks

---

## Bubbles & Champagne

*Kick start your celebration with some bubbles.*

Pierre de Bry Champagne Brut £50

Nyetimber Classic Cuvee English Sparkling wine £64.50

Izzaro Rosé Provence Sparkling £39.50

Tempio Prosecco DOC £34.75

Please ask to see our full wine list or pop in and try our fine selection.

---

## Magnums

*A big celebration deserves a big bottle of wine.  
A Magnum is the equivalent of 2 bottles of wine.*

Mezza di Mezzacorona £73.50

M de Minuty Côtes de Provence Rosé £72

Ca'Di Mezzo Gavi £66.50

Bodega Norton Finca La Colonia Colección Malbec £70.50

---

## Beer Buckets

*12 bottles or cans of beer on ice.*

Estrella £70.85

Peroni £65.40

Beavertown £71

Corona £66

---

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

# Drinks

---

## Cocktail Trees

*Our Cocktail Trees serve 4 - 6 guests.*

Espresso Martini Tree - £60

Passion Fruit Martini Tree - £63

---

## No & Low

*Our Cocktail Trees serve 4 - 6 guests.*

12 bottles of Lucky Saint 0% on ice £63

12 bottles of Peroni 0% on ice £56.40

12 cans of Beavertown Lazer Crush on ice £60.60

12 cans of Guinness 0% on ice £64.20

Steinbock Alcohol-Free Sparkling £33.50

---

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.