



FEASTING MENUS

£47 per head

STARTERS FOR THE TABLE

Tomato and mozzarella arancini, spring onion mayonnaise

Serrano ham, rapeseed oil

Smoked beetroot, goats curd, candied walnuts

THE MAIN EVENT

Lemon and thyme spatchcock chicken

Fish pie

Leek and Montgomery cheddar tart

SIDES FOR THE TABLE

Seasonal greens, hazelnut dressing

Garlic roasted new potatoes

Green beans, mustard, crème fraîche

PUDDING FOR THE TABLE

Seasonal fruit and pistachio pavlova



FEASTING MENUS

£57 per head

STARTERS FOR THE TABLE

Terrine, toast, pickles

BBQ garden potatoes, smoked mackerel, crème fraîche, pickles

Grilled broccoli, cashew cream, egg, smoked paprika crumb

THE MAIN EVENT

Roast suckling pig

Sea bream, samphire, salsa verde

Potato, celeriac, Godminster vintage pie

SIDES FOR THE TABLE

Garden herb roast potatoes

Buttered hispi cabbage

Salt baked sand carrots, caraway, chervil

PUDDING FOR THE TABLE

Apple & bramble crumble, vanilla custard



FEASTING MENUS

£67 per head

STARTERS FOR THE TABLE

Shell on black tiger prawns, garlic butter, siracha mayonnaise

Burrata, tomatoes, rocket, kale pesto

Middle white pork loin, tonnato, green beans, olives

THE MAIN EVENT

Grilled rump of beef, chimichurri

Whole roast plaice, aioli

Roast cauliflower steak, capers & brown butter

SIDES FOR THE TABLE

Gratin potato

Seasonal greens, roasted beets, black garlic

Braised fennel

PUDDING FOR THE TABLE

Lemon tart, crème fraiche, berry compote