

# Sample Canapés

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## Boards

Each board serves 8-10 guests

Mini goat cheese & beetroot tarts | v, gf  
£69.00

Hake schnitzel, tartare, mushy peas  
£69.00

Seafood board  
Fried breaded whitebait, calamari, garlic prawns,  
white wine creamy mussels, sourdough  
£72.00

Garden board  
BBQ cauliflower 'wings', Harissa hummus, crudités  
£63.00

Cheese selection  
Shropshire Blue, Pitchfork Cheddar, Cornish Yarg,  
Brie, quince jelly, seeded crackers  
£72.00

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

# Sample Wedding Menu

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Available for a minimum of 8 guests

3 courses £32.00 pp

2 courses £24.00 pp

## Starters

Nutbourne tomato gazpacho, wild garlic oil, sourdough (vg, GF available)

Torched mackerel, smoked mackerel tartare, dill emulsion

Lamb belly fritters, mint chutney

## Mains

Plaice schnitzel, caper, lime, mash

Chicken supreme, potato & herb croquettes,  
bacon & red onion marmalade

Mixed quinoa salad, heritage beetroots, goat cheese curd,  
beet pickled egg  
(vg available)

8oz 28-day dry aged sirloin steak, smoked red chimichurri,  
onion rings, chips  
(£10 supplement)

Roasted Cod loin, salt cod fritter, chorizo jam, samphire  
(£10 supplement)

## Desserts

Blackberry baked cheesecake

Buttermilk panna cotta, almond tuile

Dark chocolate brownie, vanilla ice cream (vg)

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# Sample 7-course Tasting Menu

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Available for a minimum of 8 guests

£72.00 pp

## Meat & Fish

Maldon oyster Rockefeller

Pan seared scallops, spring pea puree, bacon crumb

Beef tartare, potato pave, pickled shallot

Wild mushroom & truffle tart

Sea-reared Trout, radish, kohlrabi & fennel Beurre Blanc, keta caviar

Frozen mango parfait, passion fruit glaze, mango salad

Lancashire blue cheese, quince jelly, seeded crackers

## Vegan

Vegan Zeastar lemon shrimp

Pan-seared mushroom 'Scallops', spring pea puree,  
vegan bacon crumb

Heritage beetroot & avocado tartare,  
potato pave, pickled shallot

Wild mushroom & truffle tart

Aubergine schnitzel, radish, kohlrabi & fennel Beurre Blanc

Frozen mango parfait, passion fruit glaze, mango salad

Spring fruit salad, blood orange sorbet

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# Sample Late Night Bites

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## Boards

Each board serves 8-10 guests.

Dairy cow beef sliders

Iceberg lettuce, ale onions, cheese, mayo, ketchup

£69.00

Plant sliders | vg

Iceberg lettuce, ale onions, vegan cheese, vegan mayo, ketchup

£69.00

Chilli & maple chicken wings | gf

£67.00

Rump steak open sandwiches

mustard mayo, onion chutney

£74.00

Loaded curly fries

BBQ pulled short rib, jalapeños, cheese

£68.00

## Sides

Curly fries £38

Skinny fries £22

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