

SET MENU

2 COURSES FOR 26

3 COURSES FOR 32

starters

MUSHROOM & LEEK ARANCINI VG
roasted garlic & truffle vegan mayo

CRISPY NORFOLK PORK BELLY BITES GF
dip in apple sauce

CRISPY BUTTERMILK SQUID
charred lime, smoked chipotle mayo

ROASTED GARLIC HUMMUS VG
rosemary focaccia to scoop

mains

ROASTED BUTTERNUT SQUASH & COCONUT GNOCCHI GF VE

BEEF BRISKET TAGLIATELLE
slow cooked beef brisket ragu, with fresh mediterranean
tomato & a sprinkle of parmesan

CUMBERLAND SAUSAGES & HERBED MASH
seasonal vegetables, crispy onions & ladles of house gravy

FLAT IRON STEAK GF (*£5 supplement*)
crispy onions, grilled tomato & rosemary salt fries

add peppercorn, bearnaise or smoked chipotle mayo 3

desserts

CHOCOLATE BROWNIE GF V
chocolate sauce & vanilla ice cream

STICKY TOFFEE PUDDING
sea salt caramel ice cream & toffee sauce

CHURROS VG
cinnamon sugar & chocolate sauce

*please note that the menu is subject to change
a discretionary 10% service charge will be added to all food preorders*

PARTY BITES

*a selection of party bites, for standing,
drinking & social events*

ROSEMARY FOCACCIA VE

baked locally, herb & sea salt butter

SMOKED 'NDUJA' ARANCINI VG

served with fresh tomato salsa

CRISPY HALLOUMI FRIES V GF

homemade chipotle mayo

BBQ CHICKEN WINGS

BANG BANG CAULIFLOWER FRITTERS VG

PLANT BASED SLIDERS VG

BBQ BEEF BRISKET SLIDERS

ROSEMARY SALT FRIES VG GF

To finish

CHURROS VG

cinnamon, sugar & chocolate sauce

£16 PER PERSON

minimum order 10 people

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