

NIBBLES

Smoked almonds <i>[vgn, gf]</i>	18
Spence Bakery focaccia & olive oil <i>[vgn]</i>	18
Yellow pea hummus & seasonal crudité's <i>[vgn, gf]</i>	18
Padron peppers, smoked sea salt <i>[vgn, gf]</i>	22
Sharing fries <i>[vgn, gf]</i>	22

FINGER FOOD

Minimum order of 2 boards of any type

Cheeseburger sliders, cornish gouda, house pickles	36
Fried chicken, wild garlic butter, Spenwood sheep's cheese <i>[gf]</i>	32
Caramelised red onion sausage rolls	32
Cauliflower & cheddar croquettes, caraway salt <i>[v]</i>	22
Crispy courgettes, almond romesco, dukkah <i>[vgn]</i>	24
Mushroom burger sliders, black garlic mayo <i>[vgn]</i>	32
Sussex tomato bruschetta, purple basil* <i>[vgn]</i>	28
Vegan sausage rolls, fig and sage <i>[vgn]</i>	30
Smoked salmon, horseradish & chive rye crostinis*	32
Tiger prawn tempura, harissa mayo <i>[gf]</i>	36
British cheese board, crackers, chutney & pickles*	32
Mini dark chocolate brownies <i>[gf, vgn]</i>	30
Mini seasonal fruit cheesecakes <i>[v]</i>	30

For a large meal replacement, count approximately 1 board per guest.
Half a board per person as a light meal, and a quarter of a board as a gesture.

* Available without gluten on request





SHARING PIZZA

VEGGIE SELECTION - £65

(Appox 30 slices per 5 pizzas)

Tomato, fior di latte, basil [v] x2

Artichoke, fior fi latte, cime di rapa, sundried tomatoes, ricotta, hazelnuts [*v, white base*]

Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato [*v, white base*]

Roasted butternut squash, pear, kale, vegan feta, sprouting seeds [*vgn, white base*]

MIXED SELECTION - £70

(Appox 30 slices per 5 pizzas)

Tomato, fior di latte, basil [*v*]

Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato [*v, white base*]

N'duja, fior di latte, potato, honey & sage [*white base*]

Pork & fennel salami, fior di latte, leccino olives, rocket, Spenwood

Lamb merguez sausage, fior fi latte, grilled aubergine, preserved lemon & feta

We also offer the above pizzas for pre-order individually if you wish to build your own order.

FEASTING

£36 2 Courses / £42 3 Courses

Available for private hire bookings with a minimum of 30 guests

Our feasting menu is served family style to the table for everyone to share

STARTERS TO SHARE:

Burrata, marinated tomatoes, olive oil, za'atar *[v, gf]*

Whipped white beans, roasted aubergine, pomegranate & preserved lemon *[vgn, gf]*

Slow-cooked lamb pastillas, pickled peppers & herbs

Spence Bakery focaccia *[vgn]*

CHOOSE ONE MAIN TO SHARE:

Chicken supreme, garlic butter, braised leeks, peas & spelt

Crispy pork belly, fine beans & pickled fennel *[gf]*

Grilled sea bream, roasted courgettes, tomatoes, olives & sorrel *[gf]*

Spiced cauliflower steak, lentil & herb stew *[vgn, gf]*

Fancy two options? Select one more for an additional £6 per head

SIDES TO SHARE:

Crispy roast potatoes, sage & garlic *[vgn, gf]*

Seasonal greens & preserved lemon *[vgn, gf]*

DESSERTS TO SHARE:

Seasonal fruit Eton mess *[v, gf]*

Mini dark chocolate brownies *[vgn, gf]*

We can provide individually plated options for dietary requirements at no additional cost.

