



# PARTY FOOD

**£18 PER PERSON, MINIMUM 20 PEOPLE**

- HALLOUMI FRIES, BUTTERMILK DRESSING, MINT AND POMEGRANATE (V)
- POLENTA FRIED CHICKEN AND SRIRACHA
- PORK AND SAGE SAUSAGE ROLL, BROWN SAUCE
- HERB CRUSTED COD GOUJONS, TARTARE SAUCE
- CHICKPEA HUMMUS, FALAFEL (VG)
- CAJUN SPICED POTATO WEDGES, CHIPOTLE MAYONNAISE (VG)

**£27 PER PERSON, INCLUDING ALL OF THE ABOVE**

- HOT SMOKED SALMON AND AVOCADO CROSTINI
- CHORIZO CROQUETTES
- MINI CHEESEBURGERS, EMMENTAL CHEESE, PICKLES
- SPICY ONION BHAJI, MANGO CHUTNEY (VG)

**DESSERTS £3 PER PERSON**

- PROFITEROLES WITH SALTED CARAMEL SAUCE (V)
- MINI CHERRY BAKEWELL (VG)
- CHOCOLATE BROWNIE (V)

Allergen information is available upon request, if you have any allergies, please inform your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen. A discretionary service charge of 10% will be added to you bill. Service charge is divided across the entire restaurant team. We are proud of the food we produce; we use responsibly sourced fish from around the British Isles, free range eggs, traceable British meat and vegetables with low food miles.



# BOWLS - £30 PER PERSON CHOOSE 3 PER PARTY

## SEA

- ARMITSAR FISH, CHANA DHAL, CORIANDER SALSA
- TRADITIONAL BEER BATTERED FISH AND CHIPS, PEA PUREE, TARTARE SAUCE
- THAI RED PRAWN CURRY WITH STICKY JASMINE RICE, SPRING ONION, CHILLI
- SMOKED SALMON TORTELLONI, DILL AND SPINACH SAUCE
- SEAFOOD RISOTTO WITH COD, PRAWNS, SQUID AND SAMPHIRE
- SEARED TUNA NIÇOISE SALAD, GREEN BEANS, OLIVES, NEW POTATO, QUAIL EGG, VINAIGRETTE

## LAND

- PULLED BEEF BRISKET, SWEET POTATO RED ONION HASH, WHOLEGRAIN MUSTARD MAYO, SPRING ONION AND CHILLI
- SPICED LAMB MEATBALLS, COUS COUS, MINT YOGHURT, HARISSA OIL
- CHICKEN TIKKA MASALA, PILAU RICE, CORIANDER
- BBQ PULLED PORK SLIDER, COLESLAW
- CORONATION CHICKEN SALAD, LETTUCE, MANGO, CHERRY TOMATO, CUCUMBER
- SPICY THAI DUCK AND GLASS NOODLE SALAD
- JERK CHICKEN, RICE AND PEAS, MANGO AND CORIANDAR SALAD

## GARDEN

- GREEK SALAD (V) (VG OPTION AVAILABLE)
- TURMERIC ROASTED CAULIFLOWER, KALE, CHICKPEAS, CRANBERRIES, TAHINI DRESSING (VG)
- FALAFEL, HARISSA HUMMUS, PICKLES AND POMEGRANATE (VG)
- THAI YELLOW VEGETABLE CURRY WITH STICKY JASMINE RICE, CRISPY TOFU, CORIANDER (VG)
- MAC AND CHEESE, CHIVES, BISCUIT CRUMB (V)
- WILD MUSHROOM AND BLUE CHEESE GNOCCHI, TRUFFLE OIL (V)
- HALLOUMI FRIES AND POTATO PUFFS WITH SWEET CHILLI, BUTTERMILK, MINT & POMEGRANATE (V)
- SPICY ONION BHAJI, CHANA DHAL AND KACHUMBER (VG)

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# THREE COURSE SET MENU

## £30 PER PERSON

### CANAPES ON ARRIVAL - £4 SUPPLEMENT PER PERSON

- CHORIZO CROQUETTES
- FALAFEL, BLACK BEAN HUMMUS (VG)

### TO START

- SWEET POTATO AND COCONUT SOUP, HARISSA OIL, SOURDOUGH (VG)
- CHICKEN LIVER PATE, CHILLI JAM, CORNICHONS, SOURDOUGH
- CRISPY HADDOCK TACO, AVOCADO, CORIANDER SALSA AND CHIPOTLE MAYO

### MAIN

- THAI YELLOW VEGETABLE CURRY WITH JASMINE RICE, CRISPY TOFU, CORIANDER (VG)
- TRADITIONAL BEER BATTERED FISH AND CHIPS, MUSHY PEAS, TARTARE SAUCE
- AGED BEEF BURGER, EMMENTAL CHEESE, PICKLES, FRIES

### DESSERT

- CHOCOLATE BROWNIE AND VANILLA ICE CREAM (V)
- SELECTION OF SORBETS (VG)

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# THREE COURSE SET MENU

## £40 PER PERSON

### CANAPES ON ARRIVAL - £4 SUPPLEMENT PER PERSON

- CHORIZO CROQUETTES
- FALAFEL, BLACK BEAN HUMMUS (VG)

### TO START

- CAULIFLOWER SOUP, ONION BHAJI(VG)
- SMOKED HADDOCK FISH CAKES, DILL AND MUSTARD SAUCE
- DUCK LIVER MOUSSE, APPLE CIDER CHUTNEY, SOURDOUGH

### MAIN

- PUMPKIN AND SAGE TORTELLONI, KALE PESTO AND TOASTED PUMPKIN SEEDS (VG)
- ARMITSAR FISH, CHANA DHAL AND TOMATO KACHUMBER
- CHERMOULA CHICKEN, GIANT COUS COUS SALAD , PICKLED BEETROOT , TAHINI AND POMEGRANATE

### DESSERT

- APPLE CRUMBLE AND VANILLA CUSTARD (V)
- BISCOFF AND COCONUT CHEESECAKE WITH MANGO AND PASSIONFRUIT SAUCE (VG)

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# THREE COURSE SET MENU

## £55 PER PERSON

### CANAPES ON ARRIVAL - £4 SUPPLEMENT PER PERSON

- CHORIZO CROQUETTES
- FALAFEL, BLACK BEAN HUMMUS (VG)

### TO START

- WILD MUSHROOM SOUP, TRUFFLE OIL, RICOTTA DOUGHNUT (VG AVAILABLE)
- SMOKED SALMON TORTELLONI, SAMPHIRE AND CAPER BUTTER SAUCE
- WILD BOAR PATE, TOMATO CHUTNEY, CORNICHONS AND SOURDOUGH

### MAIN

- ROSE HARISSA ROASTED CAULIFLOWER STEAK, BAHARAT SPICED CHICKPEA, CRISPY KALE, TAHINI, DRIED CRANBERRIES (VG)
- COD FILLET WRAPPED IN PANCETTA, SALT COD CAKE, TENDER STEM BROCCOLI, PIQUILLO PEPPER AND TOMATO SAUCE
- 35 DAY DRY AGED RUMP STEAK, CHIPS, SAUTEED SPINACH, PEPPERCORN SAUCE

### DESSERT

- BISCOFF AND COCONUT CHEESECAKE WITH MANGO AND PASSIONFRUIT SAUCE (VG)
- SHROPSHIRE BLUE, OGLESHIELD, CIDER APPLE CHUTNEY, CRACKERS (V)
- CHOCOLATE FONDANT, CHERRY COMPOTE, VANILLA ICE CREAM (V)

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# DRINK PACKAGES

## WINE

6 Bottles El Ninot Blanco £135

6 Bottles Il Badalisc Pinot Grigio £160

6 Bottles Picpoul de Pinet £170

6 Bottles Mirabello Pinot Grigio Rosé £160

6 Bottles Côtes de Provence Rosé £180

6 Bottles El Ninot Tinto £135

6 Bottles Benjamin Malbec £170

6 Bottles Showdown Cabernet Sauvignon £175

6 Bottles Fontessa Spumante Brut Prosecco £200

6 Bottles Pol Roger NV Champagne £450

## BEER

24 Bottles Peroni £110

24 Bottles Sol £110

24 Cans Camden Hells £120

24 Cans Camden Pale £120