



ALL PLATTERS SERVE 4-6 GUEST

SHARERS



SHELLFISH PLATTER (COLD) 100

MUSSELS, SEASONAL PESTO, LANGOUSTINES, DRESSED CRAB, TARTARE SAUCE, SOURDOUGH (1041KCAL/520KCAL)

BURGER BOARDS (BEEF OR PLANT) 75

BRIOCHE BUN, CHEESE, BEER ONIONS, SHREDDED LETTUCE, PICKLES, FRIES, KETCHUP & MAYO (1588KCAL/794KCAL)

VEGETARIAN 75

MUSHROOM & SPINACH ROLL, WILD GARLIC & PEA HUMMUS, HERITAGE TOMATO SALAD, JACKFRUIT LOADED FLAT BREAD (1200KCAL/600KCAL)

PLOUGHMAN'S 85

SAUSAGE ROLL, SCOTCH EGG, PORK PIE, GLAZED HONEY & MUSTARD HAM, PICCALILLI, MUSTARD (1588KCAL/794KCAL)

CHIP SHOP PLATTER 100

FISH CAKES, HADDOCK FINGERS, SAMPHIRE SCRAPS, BROWN CRAB MAYO, TRIPLE COOKED CHIPS (1219KCAL/609KCAL)

CHEESE & MEAT BOARD 80

SELECTION OF BRITISH CHEESE & CHARCUTERIE, OLIVES, CRACKERS, FLAT BREADS SAUCES & PICKLES (1072KCAL/536KCAL)

DESSERT PLATTER 75

STICKY TOFFEE PUDDING, ETON MESS, CHOCOLATE SEA SALT TORT (2320KCAL/1160KCAL)

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. Tables of 4 or more are subject to a discretionary service charge of 12.5% Adults recommended daily allowance is 2000 Kcal



ALL ITEMS £2.50 EACH MINIMUM 20 PER ITEM

CANAPÉS



FISH

SMOKED SALMON, CRÈME FRAICHE & CUCUMBER BLINIS
DRESS CRAB, CHARCOAL CRACKERS
ATLANTIC PRAWN, HERBS & SOFT CHEESE BLINIS

VEGAN / VEGETARIAN

APPLE, WHIPPED VEGAN FETA & TOASTED WALNUTS (VG)
TRUFFLE ARTICHOKE PESTO, MUSHROOM CROSTINI (V)
ROASTED JERSEY POTATO, WILD GARLIC PESTO (VG)

MEAT

BRAISED OX CHEEK & HORSERADISH CROSTINI
PIG CHEEK CROQUETTE, SPICED APPLE SAUCE
BRAISED LAMB HARISSA TACO, MINT YOGURT



£65 PER PERSON

SET MENU



STARTERS

DEVON POTTED CRAB & CAVIAR SALMON KETA, CHARCOAL CRACKERS
FOWEY SCALLOPS, ROE DRESSING, WILD GARLIC PUREE & BROAD BEANS
ROAST BEEF CARPACCIO, ROCKET, BLACK BOMBER
CRISPY SHIMEJI MUSHROOM & WATERCRESS VELOUTÉ (VG)

MAINS

PAN FRIED HALIBUT, CHARRED ASPARAGUS, SALUTED GIROLLES, BROWN
SAUCE
HERB CRUST SEA BASS, DAUPHINOISE, BROCCOLI, BEURRE BLANC
BEEF FILLET, POTATO TERRINE, SPINACH, RED WINE JUS
SAFFRON, WILD MUSHROOM & PORCINI RISOTTO, HERB OIL (VG)

PUDDINGS

LEMON POSSET, SHORTBREAD (VG)
CHOCOLATE & RASPBERRY TORT, TOASTED PISTACHIO & VANILLA ICE CREAM
(VG)
STICKY TOFFEE PUDDING, SALTED CARAMEL ICE CREAM
SELECTION OF BRITISH CHEESE, BARON BIGOD, BLACK BOMBER &
NORTHERN BLUE, ONION CHUTNEY, CRACKERS