

STANDARD CELEBRATION SET MENU

Minimum 12 people
2 Course £26.95 | 3 Course £29.95

TO START

Soup of the day, crusty bread (V) (☆)

Prawn cocktail, cucumber, tomato, gem lettuce, Marie Rose sauce

Chicken liver pate, carrot & apricot chutney, toasted baguette

Warm hummus, roasted beets & squash, chicory, pomegranate, dukkah (VE)

MAINS

Lemon & parmesan crusted chicken schnitzel, fried egg,
Caesar gem, skin on fries, capers

Pan-fried Chalk Stream trout, caper crushed potatoes,
wilted green, chive hollandaise

Bistro rump steak, field mushroom, vine tomatoes, chips,
and a choice of parsley & garlic butter, peppercorn or Béarnaise sauce
[Upgrade to 8oz ribeye +£4.95 supplement](#)

Roasted aubergine, chimichurri sauce, Cali-Mex rice,
tenderstem broccoli, sweet potato crisps (VE)

DESSERTS

Chocolate brownie, vanilla ice cream, chocolate sauce (V)

Lemon cheesecake, raspberry sauce (VE)

Marshfield Farm real dairy ice cream (V) or seasonal sorbet (VE)
[Clotted cream vanilla](#) | [Chocoholic heaven](#) | [Salted caramel](#) | [Succulent strawberry](#)

Mature Cheddar, blue stilton, chutney & crackers
[+£3.95 supplement](#)

(V) Vegetarian (VE) Vegan (☆) Vegan option available



All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens intolerances before ordering. Scan QR to view allergens.

All function menus require a deposit at the time of booking and pre-order with a minimum of 48 hours prior to your booking

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks

PREMIUM CELEBRATION SET MENU

Minimum 12 people
2 Course £31.95 | 3 Course £35.95

TO START

Soup of the day, crusty bread (V) (★)

Wild mushroom & vegan feta pate, watercress & toast (VE)

Ham hock terrine, beetroot, celeriac & apple remoulade with toast

Gin cured Chalk Stream trout, pickled radish & cucumber, wholegrain mustard dressing

Pan-fried scallop & tiger prawns, wilted greens, whipped lemon & chilli butter, crispy herb breadcrumbs +£4.95 supplement

MAINS

Braised pork shoulder & croquette, red cabbage, carrot puree, fondant potato, cider jus

Roast Brixham cod fillet, champ mash, pepper & olive jus

Prosciutto wrapped chicken breast, fondant potato, tenderstem broccoli, red pepper & tarragon jus

Chargrilled ribeye steak, field mushroom, confit shallot, chunky chips, peppercorn sauce +£4.95 supplement
Upgrade to fillet steak +£9.50 supplement

Roasted cauliflower, spinach & chestnut pithivier, seasonal vegetables, roasted potatoes, vegan gravy (VE)

DESSERTS

Chocolate brownie, vanilla ice cream, chocolate sauce (V)

Rum & maple glazed pineapple, vegan vanilla ice cream, pomegranate & cashews (VE)

Pear & blackberry frangipane tart (V)

Sticky toffee pudding, vanilla ice cream, toffee sauce (V)

Mature Cheddar, blue stilton, chutney & crackers

(V) Vegetarian (VE) Vegan (★) Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens/intolerances before ordering. Scan QR to view allergens.

All function menus require a deposit at the time of booking and pre-order with a minimum of 48 hours prior to your booking

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks





GROUP DINING

CELEBRATION
SET MENUS