

EVENT MENUS

PRE-ORDER FOR GROUPS OF 16 OR MORE

CANAPES

Prices are per 20 canapés & can be ordered in further portions of 10. Add drinks packages at an additional cost per package

MEAT	
Buttermilk Fried Chicken Bites Spicy BBQ Sauce, Toasted Sesame Seeds Mini Pork Belly Bites Parsnip puree	£65
	£90
Rare -Breed Roast Beef Mini Yorkshire Pudding, Horseradish & Watercress	£54
Mini Beef Burgers	£84
FISH	
Chilli And Lime Prawn Skewer	£56
Smoked Haddock Croquettes Curry Mayo	£48
Crispy Squid Smoked Chilli Jam, Coriander & Lemon	£59
Prawn Cocktail Shredded Lettuce, Crostini, Marie Rose Dressing	£59
VEGETARIAN	
Garden Pea & Super Green Pesto Hummus (pb) Crostini	£44
Free Range Devilled Eggs Smoked Paprika	£37
Mini Mushroom Burger Yorkshire Blue, Spicy Mayo	£59
Halloumi & Aubergine Harissa Skewers	£49

Halloumi & Aubergine Harissa Skewers Confit Garlic Greek Yoghurt

PLANT BASED	
Heritage Tomato & Confit Garlic (pb) Baby Basil, Crostini	£44
Garden Pea & Mint Soup Served either hot or cold	£55
Spiced Chickpea & Spinach Falafel Lemon & Pepper Tahini	£39
Mini Simplicity Burger Kimchi Slaw, Spicy Bbq Sauce	£56

PUDDING	
Mini Lemon Tartlet	£36
Mini Sticky Toffee Pudding	£39
Profiteroles Vanilla Crème Patissière	£40

FOR SHARING

SHARING BOARDS

Each board serves 4 guests

Salt Pig Cured Artisan Meat & Pickled Vegetable Board	£55
British Cured Meats, House-Made Pickled Vegetabl Avocado Green Goddess, Keens Cheddar, Paratha I Wild Farmed Sourdough, Chutney	
Vegetarian & Plant Based	£50
House-Made Pickled Vegetables, Avocado Green Goddess, Keens Cheddar, Vegan Feta, Paratha Bread, Wild Farmed Sourdough, Chutney	
Cheese Board	£135
Served with house-made chutney & crackers. Keens Cheddar, Dazel Ash Goats Cheese (U-P),	

Yorkshire Blue, Baron Bigod (U-P), Vegan Feta (pb)

BOWL FOOD

Prices for x10 bowls

Mini Cumberland Sausages Mash, Honey Wholegrain Mustard Sauce	£86
Mini Fish And Chips Tartare Sauce	£89
Macaroni & Cheese	£74

THIRSTY, ANYONE?

Check out our drinks packages for the perfect pairing to our sharing board



BRUNCH FEASTS

Dishes served family style for you all to enjoy-the perfect way to get a bit of everything.

ADD BOTTOMLESS DRINKS **29PP**

Add a 90 min free flowing drinks reception to your party, choose your package below **T&C's apply

Bottomless Prosecco

Bottomless Classic Margaritas

Bottomless Elderflower Spritzes

> Bottomless Aperol Spritzes

Vegetarian Feast

— £23 Per head

Includes tea or coffee per guest

Wildfarmed Sourdough Toast & Butter (v) w/Seasonal jam, Homemade Lemon Curd or Marmite

House-Made Granola (pb) Coconut Yoghurt, Forest Fruits

Avocado Green Goddess on Wildfarmed Sourdough Toast (pb) Sprouting Mung Beans, Toasted Seeds, Red Amaranth

Buttermilk Pancakes (v) Caramelised Banana, Salted Caramel Ice Cream, Sticky Toffee Sauce

Mango & Banana Super Green Smoothie pot (pb) Coconut Yoghurt, Seeds

Want to upgrade your vegetarian feast?

Vegetarian Feast A

£37 pp (minimum 4 guests)

- Glass of Prosecco on arrival
- Choice of any cocktail jug
- Vegetarian Feast

Vegetarian Feast B

£42 pp (minimum 4 guests)

- Glass of Prosecco on arrival
- Choice of any 2 cocktail jugs
- Vegetarian Feast

The Brunch Feast 1666kcal pp

- £28.5 Per head

Includes tea or coffee per guest

Wildfarmed Sourdough Toast & Butter (v) w/Seasonal jam, Homemade Lemon Curd or Marmite

House-Made Granola (pb) Coconut Yoghurt, Summer Fruits

Mango & Banana Super Green Smoothie Pot (pb) Coconut Yoghurt, Seeds

Avocado Green Goddess on Wildfarmed Sourdough Toast (pb) Sprouting Mung Beans, Toasted Seeds, Red Amaranth

Buttermilk Pancakes (v) Caramelised Banana, Salted Caramel Ice Cream, Sticky Toffee Sauce

Free Range Scrambled Eggs

British Streaky Bacon

Why not upgrade your brunch feast?

The Brunch Feast A

£40 pp (minimum 4 guests)

- Glass of Prosecco on arrival
- Choice of any cocktail jug
- The Brunch Feast

The Brunch Feast B

- £47 pp (minimum 4 guests)
- Glass of Prosecco on arrival
- Choice of any 2 cocktail jugs
- The Brunch Feast



SET MENUS

2 COURSE £32 Per Head

TO SHARE

Each board serves 4 guests

Salt Pig Cured Artisan Meat & Pickled Vegetable Board

British Cured Meats, House-Made Pickled Vegetables, Avocado Green Goddess, Cornish Yarg, Paratha Bread Wild Farmed Sourdough, Chutney

Vegetarian & Plant Based Board

House-Made Pickled Vegetables, Avocado Green Goddess, Keens Cheddar, Vegan Feta, Paratha Bread, Wild Farmed Sourdough, Chutney

MAINS

The House Burger Beef Patty, Cheddar Cheese, House-Made Burger Relish, Brioche Bun

Pappardelle Pasta (v) Porcini Mushroom Ragu, Pecorino, Truffle

Shetland Mussels White Wine, Garlic, Cream, Skin-On Fries

Symplicity Burger (pb) Kimchi Slaw, Pickled Cucumber, Spicy BBQ Sauce

ADD SIDES FOR THE TABLE		
Winter Greens (pb)	5	
Skin on Fries (pb)	4.5	
Mixed Leaf Salad (pb) Mustard Seed Vinaigrette	4.95	
Macaroni & Cheese	6.5	
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ADD BOTTOMLESS DRINKS £29PP

Add a 90 min free flowing drinks reception to your party, choose your package below **T&C's apply

- Bottomless Prosecco
- Bottomless Classic Margaritas
- Bottomless Elderflower Spritzes
- Bottomless Aperol Spritzes



SET MENUS

3 COURSE £46 Per Head

STARTERS

Garden Pea & Super Green Pesto Hummus Radish, Toasted Flatbread (pb)

Ploughman's Plate Salt Pig Cured Artisan Meat, Keens Cheddar, Cornichons, Sourdough

Crispy Squid Smoked Chilli Jam, Coriander & Lemon

<u>MAINS</u>

Pappardelle Pasta (v) Porcini Mushroom Ragu, Pecorino, Truffle

Dry Aged Rare-Breed Bavette Steak Peppercorn Sauce, Skin-On Fries, Watercress

Stone Bass Coconut Curry Bok Choy, Sugan Snaps & Jasmine Rice

Symplicity Burger (pb) Kimchi Slaw, Pickled Cucumber, Spicy BBQ Sauce

PUDDING

Caramelised Lemon Tart Crème Fraîche

Apple & Raspberry Crumble Salcombe Dairy Vanilla Ice Cream

Tiramisu

Brioche Pain Perdu Chocolate Ganache, Coconut Cream, Coconut Ice Cream

ADD SIDES FOR THE TABLE		L
Baby New Potatoes Tarragon	5	
Green beans Confit Garlic	5	
Skin on Fries (pb)	4.5	
Mixed Leaf Salad (pb) Mustard Seed Vinaigrette	4.95	
Macaroni & Cheese	6.5	Г

ADD BOTTOMLESS DRINKS 29PP

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- Bottomless Prosecco
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