

STARTERS

Crispy squid chilli & lime dip

Roasted Jerusalem artichoke soup truffled grilled violet artichokes (pb)

Pressed rabbit & pork terrine pickled walnut, cornichons, apple & raisin chutney

Superfood grain salad chicory, shaved fennel, roasted butternut squash & seeded mustard dressing (pb)

MAINS

Char-grilled Castlemead chicken breast autumn onion, roasted shallot & Black Trompette mushrooms

Crispy breaded haddock skin-on-fries, crushed peas & house tartare

Slow-roasted duck leg & smoked ham hock pot pie green beans & wholegrain mustard

Spiced delica pumpkin tart braised puy lentils, cabbage, fennel & roasted hazelnuts salad (pb)

PUDDINGS

Caramelised peach slice apricot cream, almond brittle (pb)

Carrot, ginger & walnut cake cream cheese & walnut ice-cream

William pear & blackberry crumble almond & amaretto ice-cream (pb)

Frozen creams & sorbet

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MAINS

Half free-range Windsor spit-roast chicken

housemade gravy, redcurrant jelly & Yorkshire pudding

32 day dry-aged grass-fed Galloway beef sirloin

housemade gravy, whipped horseradish cream & Yorkshire pudding

Harrier butternut squash & nut roast Wellington

Portobello mushroom sauce (pb)

Crispy breaded haddock

skin-on-fries, crushed peas & house tartare

PUDDINGS

Caramelised peach slice apricot cream, almond brittle (pb)

Carrot, ginger & walnut cake cream cheese & walnut ice-cream

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STARTERS

Citrus-cured stone bass keta caviar, borage flowers, chive & buttermilk dressing

Roasted Jerusalem artichoke soup truffled grilled violet artichokes (pb)

Sauteed wild Scottish mushrooms on sourdough crispy St Ewe's egg & red vein sorrel

Artisan meat board Salt Pig British cured meats, pork pie, potted ham hock, country cheddar & piccalilli

MAINS with chef's selection of sides

Char-grilled Castlemead chicken breast autumn onion, roasted shallot & Black Trompette mushrooms

32 Day dry-aged rare breed rib-eye steak watercress, bearnaise & skin-on-fries

Pan-seared Atlantic cod Morecombe Bay brown shrimps, layered celeriac & sweet corn

Spiced delica pumpkin tart braised puy lentils, cabbage, fennel & roasted hazelnuts salad (pb)

PUDDINGS

Salted caramel chocolate tart crème fraiche

Caramelised peach slice apricot cream, almond brittle (pb)

Carrot, ginger & walnut cake cream cheese & walnut ice-cream

British cheese board apple chutney, crackers

BREAKFAST

CANAPÉS



- Mini sausage brioche baps 4
- Granola, coconut yoghurt and berry pots [pb, gf] 3.5
- Seasonal fruit salad cups, agave and mint [pb, gf] 3
- Avocado on toast, sprouting grains, pickled radish [gf, v] 4
- Severn and Wye hot smoked salmon, lemon crème fraiche 4.5
- Breakfast pastry [v] 3
- Raspberry and white chocolate muffins [gf, df, v] 3.5
- Rainbow quinoa, spinach egg bites [gf, v] 4

We require a minimum order of 20 units per each canapé