

Group Party Menu

2 Courses £26.95/ 3 Courses £32.95



STARTERS

Smoked Harissa Houmous, Tzatziki, Moroccan flat bread, spiced mixed seeds (v)

Salt and Pepper Crispy Squid, spring onion, grilled lemon, sweet chilli mango

Creamy Wild Mushrooms on Toasted Sourdough Bread, shallots, garlic, chive, spinach, mixed seeds (v)

Today's Soup of the day, grilled rustic bread & salted butter (gfa, vea)

Chargrilled Lamb Koftas, Fattoush Salad, Mint & Coriander Yoghurt, Sweet Chilli, Sumac & Khobez Flat Bread

MAINS

Pumpkin Tortellini, White Wine & Butternut Squash Sauce, Wilted Spinach, Parmesan, Crispy Sage (v)

Smoked Haddock, Salmon and Applewood Fish Cakes, Poached Hens Egg, Wilted Spinach, Hollandaise Sauce

Asian Crispy Duck Teriyaki Salad, Soybeans, Carrot, Mooli, Orange, Pickled Ginger, Coriander, Chilli, Radish

Thai Red Curry, Sweet Potato, Chickpea & Coconut Milk, Peanuts, Lime, Spring Onion, Coriander, Brown Rice (ve)

The Black Boy Beef Burger, Applewood Cheese, Beef Tomato, Lettuce, Onion Rings, Chutney, Pickles, Chips (gfa)

24 Hour Marinated Roasted Half Chicken in Lemon & Thyme, Garlic, Smoked Garlic Aioli Fries, Grilled Lemon (gfa)

DESSERT

Honeycomb Chocolate Brownie, Vanilla Ice cream, Chocolate Sauce (GF)

Lemon Posset, Pistachio Biscotti (gfa)

Apple & Berry Crumble with Vanilla Custard

Jude's Ice Creams Selection (vea)

Selection of Cheeses, Oxford Blue, Somerset Cheddar, Cotswold Brie, Chutney, Crackers (gfa)

Please note all our food is prepared and cooked fresh on premises. If you have any allergies or queries, please just bring it to our attention and we will do our utmost to accommodate you.

(ve- Vegan, vea – Vegan Available, gf – Gluten Free, gfa – Gluten Free Available)

This menu must be pre-ordered 5 days prior to arrival. Optional Service Charge 12.5% will be added