

# SET MENU

2 COURSES FOR 26

3 COURSES FOR 32

## starters

MUSHROOM & LEEK ARANCINI VG  
roasted garlic & truffle vegan mayo

CRISPY NORFOLK PORK BELLY BITES GF  
dip in apple sauce

CRISPY BUTTERMILK SQUID  
charred lime, smoked chipotle mayo

ROASTED GARLIC HUMMUS VG  
rosemary focaccia to scoop

## mains

ROASTED BUTTERNUT SQUASH & COCONUT GNOCCHI GF VE

BEEF BRISKET TAGLIATELLE  
slow cooked beef brisket ragu, with fresh mediterranean  
tomato & a sprinkle of parmesan

CUMBERLAND SAUSAGES & HERBED MASH  
seasonal vegetables, crispy onions & ladles of house gravy

FLAT IRON STEAK GF (£5 supplement)  
crispy onions, grilled tomato & rosemary salt fries

*add peppercorn, bearnaise or smoked chipotle mayo 3*

## desserts

CHOCOLATE BROWNIE GF V  
chocolate sauce & vanilla ice cream

STICKY TOFFEE PUDDING  
sea salt caramel ice cream & toffee sauce

CHURROS VG  
cinnamon sugar & chocolate sauce

*please note that the menu is subject to change  
a discretionary 10% service charge will be added to all food preorders*

# PARTY BITES

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*a selection of party bites, for standing,  
drinking & social events*

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## ROSEMARY FOCACCIA VE

baked locally, herb & sea salt butter

## SMOKED 'NDUJA' ARANCINI VG

served with fresh tomato salsa

## CRISPY HALLOUMI FRIES V GF

homemade chipotle mayo

## BBQ CHICKEN WINGS

## BANG BANG CAULIFLOWER FRITTERS VG

## PLANT BASED SLIDERS VG

## BBQ BEEF BRISKET SLIDERS

## ROSEMARY SALT FRIES VG GF

*To finish*

## CHURROS VG

cinnamon, sugar & chocolate sauce

£16 PER PERSON

*minimum order 10 people*

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