



Buffet

23.95 per person

Minimum of 10 people

Cheeseburger Sliders

Beef patties topped with mature Cheddar

Korean-Style Fried Chicken

Gochujang sauce

Crispy Squid

Sweet chilli glaze

Pale Ale-Battered Cod Goujon

With tartare sauce

Shallot Tarte Tatin (ve)

Rocket, herb dressing

Miso-Glazed Aubergine (ve)

Sticky coconut rice, crispy black cabbage

Bread-Baked Camembert (v)

With garlic, rosemary & celery

Scotch Egg

Bloody mary ketchup, white truffle oil

Smoked Salmon & Dill Fishcakes

Served with house salad, grilled lemon and horseradish crème fraîche

Duck Parfait[†]

Toasted sourdough, red onion marmalade

Flat Bread & Houmous (ve)

Hot sauce drizzle

Nachos (v)

Triple-Cooked Chips (v)

Heritage Potatoes (ve)

Avocado, Cherry Tomato & Leaf Salad (ve)

Choose any two desserts for 3.50 per person

Cranberry & Pecan Tart (v)

Chocolate Brownie (v)

Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping, toffee sauce

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.