



## **EVENING MENU FOR PARTIES OF TEN OR MORE**

### *To Share Platters & Nibbles...*

#### **ARTISAN BREADS (V)**

Carrot hummus, tapenade, herb oil infusion £4.50

#### **SPICY CHICKEN WINGS**

Goats' cheese arancini, pulled pork quesadillas £12

### *To Begin...*

#### **HOMEMADE SOUP OF THE DAY (V & GF)**

with warm breads

#### **MARINATED CHICKEN**

Charred nectarine & burrata salad, wild rocket pesto

#### **GOATS' CHEESE ARANCINI**

basil crème fraiche, serrano ham & tomato crisps

#### **KILN CURED TROUT & ARDGLASS CRAB ROULADE (GF)**

pea shoots, apple slaw, sour dough croute

### *To Continue...*

#### **ROAST BARBURY DUCK BREAST,**

Charred bok choy, chorizo soy dressing, siriachi pomme puree

#### **CORNFED CHICKEN SUPREME**

smoked bacon croquette, sprouting broccoli, grana Padano and Pinot Grigio emulsion

#### **THAI BUTTERNUT SQUASH (V)**

Coconut, chick pea curry, basmati rice, tomato & chilli jam, naan bread

#### **GRILLED SEABASS FILLETS**

Slow cooked pepper & red onion ragout, fennel & potato gratin, wild rocket pesto

#### **BEEF, CHICKEN OR FALAFEL BURGER**

served in a toasted bun with, tomato gherkin and tobacco onions with a choice of topping, bacon and brie, smoked bacon and Applewood, chorizo and blue cheese and a side order of your choice

**8oz PRIME SIRLOIN** (£5 supplement) (gf option)

**12oz PRIME SIRLOIN** (£8 supplement) (gf option)

Served with tobacco onions, pepper sauce & hand cut fries

*A choice of Chefs Homemade desserts, Patterson's Blend Coffee/Tea & Chocolate*

**2 Courses £18.95 // 3 Courses £21.95 – A 10 % service charge added to all parties**  
*If you have any allergies or special dietary requirements, please inform your server.*