

- Buffet Menu -



Minimum of 4 items per booking, equating to a minimum £12 per head.
All guests must have the same selection, with the exception of allergies and intolerances.

£3.00 per item

Selection of cold filled sandwiches
Cucumber and cream cheese prawn boats
Crudites with hummus
Salmon blinis
Mixed vegetarian quiches
Selection of cheeses with crackers &
chutney
Anti-pasti board
Pate with fresh bread & chutney
Crackling

£4.00 per item

Vegetable spring rolls
Prawn spring rolls
Hot scotch eggs
Tandoori chicken skewers
Sticky pork belly bites
Sausage rolls
Vegetable skewers
Chicken goujons
Seasoned potato wedges
Honey & mustard sausages
Homemade breads (focaccia/baguettes)
Onion bhajis

£3.00 per item

Brownie bites
Peach & almond sponge
Lemon drizzle cake
White chocolate & hazelnut cookies
Profiteroles

£3.00 per hot drink

Filter coffee
Tea
Earl Grey
Flavoured teas selection
Hot chocolate

We can host a variety of events indoors and in the pergola area; by 2028 we should have the ability to host larger events in the garden itself.

Room hire: There is no charge for room hire if the pub is open to the public, if you wish for the pub to be closed off then there will be a £90 charge.

If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

- BBQ Menu -



Minimum of 4 items per booking.
All guests must have the same selection, with the exception of allergies and intolerances.

Hot

£8.50 per item

Home recipe Burger in a bun (optional cheese & fried onions)
BBQ glazed pork ribs
Lemon & herb chicken breasts
Chilli, ginger & honey chicken thighs
Marinated cauliflower steak *vegan*
Starrs gluten free pork sausages
Moroccan lamb skewers
Mixed vegetable & halloumi brochettes *vegetarian*
Shell on Tiger prawns

Cold

£4 per item

Potato salad
Mixed garden salad
Herbed rice
Bread & cheese selection
Roast pepper & lime cous-cous

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- Occasion Menu -



If you would like to have a more 'formal' sit down meal, within a pub environment, for your wedding or special occasion then we can offer you bespoke dishes - where you can personally collaborate with our chefs. We feel this gives you full autonomy to ensure your event is as desired.

The packages we offer are:

2 courses starting at £23 per head
3 courses starting at £30 per head
5 courses starting at £45 per head
Petit fours starting at £5 per head
Canapes starting at £6 per head

For garden functions we offer full drinks order and delivery service, starting at £100. Allowing you and your guests to continue enjoying the fun whilst we do all the work.

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