

# GROUP DINING MENU

## Starter



### **KING PRAWNS**

Garlic & chili, served with crusty bread *(GF on request)*

### **BANGERS**

Bavarian sausage bites, served with haus sauce & sweet mustard

### **RED PEPPER HUMMUS**

Roasted hazelnuts & toasted flatbread *(VE / GF - on request)*

### **PATE**

3 pates, oatcakes & chutney

## Mains



### **CHARGRILLED CHICKEN CAESAR**

Beer candied bacon, homemade Caesar dressing & parmesan crisp

### **PEA & SHALLOT TORTELLINI**

Spinach & mint velouté *(V)*

### **THREE LITTLE PIGS**

Glazed pork belly, bon bons, crackling, celeriac & charred apple

### **BEER MUSSELS**

In a light tank beer & garlic reduction & toasted sourdough

### **STEAK ON STONES**

*(GF)*

Upgrade to Steak on Stones - we serve our steaks on sizzling volcanic hot rocks, brought straight to your table! Then, all that's left is for you to let 'em sizzle to your perfect serve. Choose from:

Cauliflower Steak *(VE / GF)*

227g Flat Iron – additional £5pp

227g Sirlion – additional £8pp

All served with peppercorn sauce, seasonal greens and haus fries

## Dessert



### **ICE CREAM AFFOGATO**

Arran vanilla ice cream, fresh espresso & biscotto *(V / GF)*

### **PISTACHIO CAKE**

Mango & pomegranate salsa *(VE)*

### **CHOCOLATE ORANGE TORTE**

Marmalade ice cream *(V - VE on request / GF)*

### **PROSECCO JELLY**

Summer fruits, edible flowers & mango salsa *(GF - on request)*

Dietary – *(V)* Vegetarian *(VE)* Vegan *(GF)* Gluten Free

Please email all pre-orders over no later than ten days prior to your booking date and must be submitted on the pre-order form. Please ensure all pre-orders include each guest's name so that we can create place cards for your booking, alongside any dietary requirements. For 2 course all guests must select starter & main.