

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 *(VG / GF - on request)*

PATE

3 pates, oatcakes & chutney

Mains



CHARGRILLED CHICKEN

Beer candied bacon, homemade Caesar dressing & parmesan crisp

ROASTED CAULIFLOWER STEAK

Pimento peppers & salsa verde *(VG / GF)*

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:

220g Venison Haunch / 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.