



BOARDS & SHARING STARTERS

ARTISAN CURED MEATS & CHARCUTERIE

British artisan charcuterie selection including Trealy Farm fennel salami, Breaola, smoked duck breast, fennel salami, capreolas Devon smoked mutton, served with toasted & griddled crostini, Noccialera & smoked Cerignola olives, rocket pesto & served with crunchy market baby vegetables, borlotti bean ragu, pickles & cornichons.

FISH & SEAFOOD

Rare's gin & tonic house cured salmon, Hansen & Lydersen smoked salmon with caper, lemon & parsley salsa, smoked mackerel pate, devilled crab, native oysters, garlic & herb marinated anchovies served alongside caperberries, blackstrap molasses & pinhead oat soda bread.

MEZZE BOARD

Spinach & feta boreki, kibbeh, moutabel, Stuffed vine leaf dolmades smoked humous, Greek style split pea dip, babab ganoush, rosemary scented cannellini bean dip, charred Mediterranean vegetables, smoked almonds, Teff & buckwheat pilafs Noccialera & smoked Cerignola olives, Artisan breads, flatbreads, crostini & black olive grissini.

BOARDS & SHARING MAINS

LAND

Truffle roasted corn fed chicken with mash potato & gravy

Whole roast Sirloin of Beef with watercress served on a board with béarnaise & peppercorn sauce, horseradish and triple cooked chips with a heritage tomato and basil salad

Whole boned roasted suckling pig porchetta rolled with garlic & fennel with mostarda di frutta & rosemary polenta chips

Lamb kofte, cumin scented lamb cutlets, stuffed vine leaves & olives, baba ganoush, our own homemade taramasalata with radish & baby artichokes

SEA

Thai-style king prawns on lemongrass skewers

Our own hot smoked organic whole salmon trout on a bed of samphire & sea aster with homemade mayonnaise

Roasted cod loin, chorizo & pomodorini tomato

*All of our menus are created uniquely for your event
These dishes are not set menus but are here simply here to whet your appetite*