

FEASTING

AVAILABLE TO TABLES OF 8+
(FURTHER FEASTERS IN MULTIPLES OF 2 PLEASE)

37.5 PP

A BITE TO START

THE FOLLOWING FLAVOURS ACROSS THE TABLE

BBQ GLAZED SMOKED TURKEY WING (G)
PIGS IN BLANKETS, HONEY & MUSTARD
CHAMPAGNE CAMEMBERT, CRISPED BREAD DIPPERS (GO) (V)
CURRIED BUTTERNUT SQUASH ARANCINI, SAFFRON MAYO (VEO)
SOURDOUGH & SMOKED OLIVES (GO)

THE FEAST

THE FOLLOWING BASED ON 8 SHARING

TABLES OVER 8
CHOOSE ANY 1 ADDITIONAL CUT PER TWO FEASTERS*

900G PORTERHOUSE (G)
1KG SMOKED & ROLLED ROSEMARY & GARLIC LEG OF LAMB (G)
1.5KG LEMON & THYME SPATCHCOCK CHICKEN (G)
2 X 400G CHARRED, HOUSE-RUBBED PORK TOMAHAWKS (G)

WITH BOWLS FOR THE TABLE...

SKINNY SKIN-ON FRIES (GO) (VE)
MAC & CHEESE CRUMBLE (V)
CHUNKY SLAW (G) (V)
HONEY-GLAZED PARSNIPS & CARROTS (G) (V)
NEW POTATOES, SMOKED OLIVE OIL (G) (VE)
MULLED WINE & REDCURRANT RED CABBAGE (G) (VE)

FINISH WITH

PUD SELECTION BOARDS

G GLUTEN FREE
GO GLUTEN FREE OPTION
V VEGETARIAN
VO VEGETARIAN OPTION
VE VEGAN
VEO VEGAN OPTION

ANY SPECIFIC DIETARY REQUIREMENTS
WILL BE INCLUDED ON A BESPOKE BASIS