



Bowl & Grab

Seasonal small tasty portions perfect for large parties, weddings & corporate events.
Here's a little taster from our Autumn/Winter 2020 menus

Savoury

14 hr hickory smoked pulled pork 'nachos' guacamole, salsa, sour cream & pickles
Butternut squash & chickpea daal, basmati rice, krispy kale w/ pickles (ve)
Shin of beef mussaman curry, jasmine rice, toasted coconut & crispy onions
Moules marinieres w/ white wine, cream & parsley w/ garlic bread
Chicken, chorizo & tomato stew w/ catalan toasts
Mac & '3 cheese' tomato chilli jam & crispy onions (v)
Pad krapow (Thai spiced pork) holy basil, steamed jasmine rice, fried egg & siriacha
6 hr cherry smoked lamb ragu 'pappardelle, aged parmesan
King prawn red curry, cherry tomatoes, pak choi, corn, thai basil & jasmine rice
Chicken tikka curry, steamed basmati, popadoms & pickles
Butternut squash & chickpea daal, basmati rice, krispy kale w/ pickles (ve)

Pudding

Dark chocolate mousse, cherries, chocolate crumble & pistachios
Sticky toffee pudding w/ toffee sauce & clotted cream
Vanilla cheesecake & stewed plums w/ vanilla & star anise
Toffee apple & pear crumble, cotswold cream
Mad about Banoffee
Tiramisu