

Sample Feasting Menu

Starters

Whole Crab & Mayonnaise

Roast Bone Marrow, Parsley & Shallots

Mains

Fillet of Veal, Jerusalem Artichokes & Horseradish

Poached Chicken, Butterbeans & Wild Garlic

Desserts

Chocolate Mousse and Crème Fraiche

Ginger Loaf & Butterscotch Sauce

Canapé Menu

Olives

£3.50 per portion

Native Oysters

£3.30 each

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All £1.85 per bite

Cheese & Anchovy Puffs

Crispy Pig's Ear & Tarragon

Smoked Sprats & Horseradish

Anchovy Toast

Welsh Rarebit

Brown Crab Meat on Toast

Snails & Bacon

Crumbed Mutton & Mint Sauce

Salt Hake, Gem & Aioli

Smoked Cod's Roe & Potato Cake

Ox Heart Bun & Pickled Walnut

Foie Gras & Duck Liver Toast

Goats Curd & Green Sauce

Bread & Wine Breakfast Menu

Old Spot Bacon Sandwich

£6.90

Boiled Egg & Anchovy Toast

£6.50

Blood Cake & Duck Egg

£8.50

Grilled Kipper

£7.80

Devilled Kidneys

£7.90

Granola, Yoghurt & Honey

£5.50

Porridge & Prunes

£5.10

Poached Fruit, Yoghurt & Toasted Brioche

£5.50

Seed Cake & A Glass of Madeira

£8.00

Pikelets & Jam

£4.50

Toast & Honey

£2.70

Doughnut

£3.30

Eccles Cake
£2.90

To ensure availability, final menu and wine choices are required a minimum of one week in advance of the booking.