



Feast menu

*Host your own dinner party in 1 of our private rooms
All guests eat the same dish
All served on big boards, bowls and platters in the middle of the table
For 10 people or more
5 days' notice required*

Canapés

£2.25 each

Chicken satay skewers, peanut dipping sauce
Grilled lamb meatballs, tzatziki
Duck & hoisin spring rolls
Crispy pig cheeks, sauce gribiche
Tempura prawns, sweet chilli
Smoked haddock brandade crostini, caramelised onions
Thai crab balls, nouc cham sauce
Tuna poke (Hawaiian tuna tartar) lettuce cup, sesame, togarashi, spring onion
Grilled halloumi flat bread, pico de gallo (v)
Kimchi fritters, honey roasted aioli (v)
Courgette & sun blushed tomato frittata (v)
Spinach & feta filo cigars (v)

Starters

Mezze

Roasted pepper homous, feta and blackened chili dip, tzatziki, baba ganoush, rosemary & lemon olives, toasted ciabatta
£9

English charcuterie

Oxsprings air dried prosciutto, Suffolk rosemary salami and chorizo, 36 month aged Cornish coppa, pimento and cheese dip, green kraut relish, toasted ciabatta
£11

Fruits de mer

Cornish rock oysters, mussels, king prawns, diver scallops, Palourde clams, dressed crab
£14 (lobster supplement £9)



Mains

Bouillabaisse

mussels, prawns, red mullet, monkfish
saffron rouille, fries
£23

Fruits de mer

Cornish rock oysters, mussels, king prawns, diver scallops, Palourde clams, dressed crab
£25 (*lobster supplement £18*)

Mixed paella

chicken, chorizo, clams and prawns, mixed leaf salad
£23

Whole roast halibut

fennel, plum tomato, olives and pistachio nuts
new potatoes, lemon saffron cream
£25

Whole roast suckling pig

crispy roast potatoes, seasonal vegetables, cider & Bramley apple sauce
£28

Côte de boeuf

watercress, fries, béarnaise
£27

Whole roasted flank of Sussex Cross beef

stuffed with spinach, Taleggio and roast peppers
new potatoes, rocket and parmesan salad
£22

Whole tapenade stuffed leg of lamb

boulangère potatoes, green beans, tzatziki
£23



Puddings

Bramley apple and cinnamon crumble, vanilla custard

Eton Mess with raspberries, lemon grass and passion fruit

Rich chocolate tart, berry coulis, Chantilly cream

Mixed fruit "tipsy" trifle

Profiteroles, white chocolate mousse, chocolate sauce

Tarte tatin, clotted cream

Vanilla and lime bavois, strawberries, shortbread

Selection of artisan cheeses, pear jelly, crackers (*£3 supplement*)

£7