



## 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*

*Choose in advance starters and puddings from our a la carte*

### Mains

#### **Whole roast suckling pig £28**

roast potatoes, seasonal vegetables, cider & Bramley apple sauce

#### **Roast rib of beef £28**

Yorkshire pudding, roast potatoes, seasonal vegetables, horseradish

#### **Fruits de mer £28**

Cornish rock oysters, mussels, prawns, scallops, clams, crab  
(lobster supplement £18)

#### **12 hour slow roast shoulder of lamb £25**

garlic & rosemary potatoes, green beans

#### **Spit roasted porchetta with fennel & apricot £20**

garlic & rosemary potatoes, green beans