



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
7 days' notice required*

Choose in advance starters and puddings from our a la carte

Mains *

Whole roast suckling pig £40

roast potatoes, seasonal vegetables, cider & Bramley apple sauce

Roast fore rib of beef £40

Yorkshire pudding, roast potatoes, seasonal vegetables, horseradish

Fruits de mer £40

Cornish rock oysters, mussels, prawns, scallops, clams, crab
(lobster supplement £25)

12-hour slow roast shoulder of lamb £37.50

garlic & rosemary potatoes, green beans

Spit roasted porchetta with fennel & apricot £27.50

garlic & rosemary potatoes, green beans

**prices subject to change*