

THE EVENT.



SANDWICHES PLATTERS

	Ham hock, mature cheddar, house pickles, dijon mayonnaise, parsley ^{2,5,7,8,12}	45.00
	Mint lamb, lime & date chutney, avocado, lettuce ⁷	45.00
V	Mature cheddar, green chilli jam, house pickles, lettuce, tomato ^{2,5,7}	40.00
Vg	Falafel, butternut squash hummus, carrot & coriander slaw, spinach, lemon & tahini dressing ^{7,12}	40.00

SHARING PLATTER

	Charcuterie - chorizo, finnochiona, coppa, cornichons, olives, sourdough ^{7,12}	60.00
	Cheeseboard - Bath soft, Bath blue, Wookey Hole cheddar, celery, chutneys, crackers ^{2,5,7,10}	80.00

SLIDERS PLATTER

	Beef patty, mayonnaise, pickled cucumber, lettuce, brioche ^{2,5,7,10}	42.50
	Grilled chicken, basil mayonnaise, tomato, brioche ^{5,7,8}	45.00
	Battered fish, caramelised lemon aioli, pickled cucumber, lettuce, brioche ^{5,7,8,11}	45.00
Vg	Falafel, house hummus, jalapeño slaw, white bun ^{7,12}	37.50

PIZZA PLATTER

	Chorizo, roasted red pepper, cherry tomato, chilli oil, mature cheddar, tomato sauce, parsley ^{2,7,12}	40.00
Vga	Blue cheese, charred courgette, balsamic roasted shallots, pine nuts, tomato sauce, mozzarella ^{1,2,7}	40.00
Vga	Tomato, mature cheddar, mozzarella, tomato sauce, fresh basil ^{2,7}	25.00
	Crispy chilli beef, padron peppers, mature cheddar, sumac onions, tomato sauce, parsley ^{2,7}	35.00
	Turkey, caramelised red onion, tomato sauce, mature cheddar ^{2,7}	45.00

SHARING BITES PLATTER

V	Mushroom & mozzarella arancini, garlic aioli ^{2,7*}	40.00	Vg	Southern fried cauliflower, bbq mayonnaise ^{7*}	35.00
Vga	Mini sausage rolls, caramelised red onion ²	45.00	V	Goats cheese mousse, olive & beetroot tart ^{2,7*}	42.50
Vg	Courgette fritters, baba ganoush, pomegranate ^{7*}	47.50		BBQ chicken wings, garlic aioli ^{5,12}	40.00
Vg	Fries	20.00			

SWEETS PLATTER

Vga	Triple chocolate brownies ^{2*,5*,7}	35.00	V	Selection of crème brûlées ^{2,5}	35.00
Vg	Sticky toffee pudding, whipped cream ^{2,5,7}	35.00	Vg	Dark chocolate truffles, chocolate sauce ⁷	35.00

Each platter has 30 pieces and are designed to feed 15 people - Food orders are required at least a week in advance - Please let us know of any dietary requirements ahead of your event

V - Vegetarian | Vg - Vegan | Vga - Vegan option available

1 - Nuts | 2 - Dairy | 3 - Celery | 4 - Crustaceans | 5 - Eggs | 6 - Peanuts | 7 - Gluten | 7* - Gluten free available | 8 - Mustard | 9 - Sesame | 10 - Soya | 11 - Fish | 12 - Sulphites | 13 - Lupins | 14 - Molluscs