

ROASTED CHICKEN SKEWERS (gf)

Marinated in sweet chilli and smoked paprika

OVEN BAKED MINT COURGETTE (ve) (gf)

Topped with olive oil

OVEN BAKED AUBERGINE

In a tomato sauce, topped with melted mozzarella and fresh basil

CAPONATA COUSCOUS (ve) (gf)

Aubergine, courgette, olives, cherry tomatoes, capers and celery in a tomato sauce

NEW POTATO SALAD (v) (gf)

With chive mayonnaise

MIXED LEAF SALAD (ve) (df)

Rocket, baby gem lettuce and baby spinach, served with a balsamic dressing

GARLIC & HERB FLATBREAD (ve)





GRILLED SIRLOIN STEAK

Marinated in Bristol Beer Factory Milk Stout, served sliced on a bed of rocket and tomato

SLOW COOKED PORK RIBS (gf)

With rosemary and thyme

PAN-FRIED TIGER KING PRAWNS (gf)

Served with a Rioja reduction

CHARCUTERIE BOARD

GRILLED CELERAIC STEAK (ve) (gf)

Served with fresh salsa verde

OVEN BAKED AUBERGINE

In a tomato sauce, topped with melted mozzarella and fresh basil

CAPONATA COUSCOUS (ve) (qf)

Aubergine, courgette, olives, cherry tomatoes, capersa nd celery in a tomato sauce

CAPRESE SALAD (v)

Drizzled in basil oil

ROCKET SALAD (v) (gf)

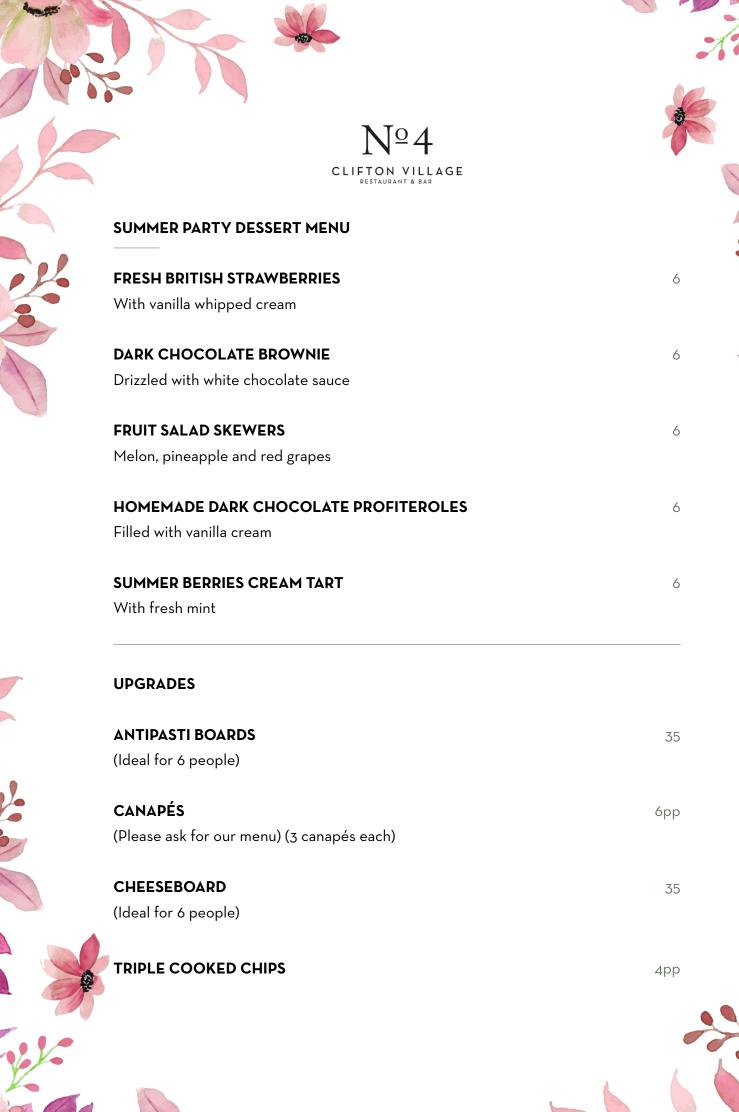
With shaved 12-month aged Parmesan and a balsamic reduction

PITTED NOCELLARA AND KALAMATA OLIVES (ve) (gf)

Marinated with garlic and red pepper

HOMEMADE BREAD (v)

Drizzled in garlic oil





DRINKS - Price if pre-ordered

PROSECCO	6рр
CHAMPAGNE	Прр
PIMM'S	брр
PITCHER OF PIMM'S	30
APEROL SPRITZ	9pp
SELECTED SEASONAL COCKTAIL	9pp
SELECTED SEASONAL MOCKTAIL	6.5pp
BUCKET OF BEERS	25

ALL IN PARTY PACKAGES

JUG OF ELDERFLOWER SPRITZ

Prosecco or Pimms + £26 menu + 2 canapés + dessert

£42 Per Person

Prosecco or Pimms + £36 menu + 2 canapés + dessert 18pp

£48 Per Person