

• Bar menu •



32 per person | 60 for two

Soup

Ginger spiced butternut squash cup (v)

Cold sandwiches

Honey roast pumpkin, hummus, goats cheese rainbow sliders (v) Christmas turkey, redcurrant stuffing Prosecco smoked salmon pâté, pickled cucumber

144 sharer platter

Crispy lamb shoulder, mint yoghurt Burnt end Surrey Farm beef brisket Confit duck fried spring rolls Turkey croque monsieur



• Small plates •

Individually priced

Crispy lamb shoulder 8

Pickled vegetables, mint yoghurt

Antipasto bites 9

Confit vegetables, garlic olives, tahini and chickpea puree, smoked tomatoes (vg)

Mushroom bruschetta 6

Toasted seeds, basil essence (vg)

Burnt end beef brisket 8

Roasted shallots, sloe gin

Maple & chipotle halloumi 8 Roast beet hummus, crispbread (v)

Flash fried chilli & lime calamari 7 Pink salt aioli, crunchy herbs

Confit duck fried spring rolls 9

Wasabi orange marmalade, red pepper gel

(v) Vegetarian (vg) Vegan

