

BUFFET

CHOOSE THREE SANDWICHES, TWO SMALL PLATES & ONE SIDE FOR £18PP.

Additional small plates or sandwiches £4pp

Sides or desserts £2pp.

Minimum 10 guests

CIABATTAS

All served with skin-on seasoned fries

STEAK & BLUE CHEESE

TOMATO, ROCKET & BUFFALO MOZZARELLA (V)

ROAST MEDITERRANEAN VEGETABLES

Chimichurri (V, VE)

SMOKED SALMON

Cucumber, creamed cheese & chive

SMALL PLATES

PORK SAUSAGE ROLL

Apple chutney

LEEK & CHEDDAR QUICHE (V)

VEGAN FETA & TOMATO MINI BRUSCHETTA

Rocket pesto (V, VE)

BBQ PORK RIBLETS

BETROOT & ROSEMARY HUMMUS

Blue corn tortilla (V, VE)

BATTERED HADDOCK GOUJONS

Tartare sauce

BUFFET

SIDES

TOMATO, PEPPER & MINT COUSCOUS (V, VE)

INDIAN SPICE & GOLDEN RAISIN RICE SALAD (V,VE, NG)

TENDER STEM CHILLI BROCCOLI (V, NG)

SKIN-ON SEASONED FRIES (V, NG)

TOMATO, CUCUMBER, FETA & OLIVE OIL SALAD (V, VE, NG)

CRISPY ARTICHOKE SALAD (V, VE WITH CHARRED ARTICHOKE)

SLICED TOMATOES, PARMESAN & ROCKET SALAD (NG)

SLICED CUCUMBER & RED ONION RAITA (V, NG)

FIVE BEAN SALAD (V, VE, NG)

COLESLAW (NG)

HONEY GLAZED PIGS IN BLANKETS

QUINOA GRAIN BOWL, AUBERGINE, CUCUMBER, CHERRY TOMATO, ALMONDS (V, VE)

DESSERTS

CHOCOLATE BROWNIE BITES (V, NG)

FLAPJACK

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.