



Sophistication In Simplicity

Canapé - circulated during reception.

Crudités + burnt/grilled dips
Gildas basque pintxo
Potato + cod roe + fennel
Salmon blini + smoked cream + caviar (£)
Empanada + salsa
Fritto misto + aioli
Beetroot + horseradish tartine
Crab toast + burnt hispi (£)
Endive + ricotta + praline
Smoky ox heart + tomatillo toast
Oyster + shallot vinegar (£)
Burnt beef tartare
Pork + olive + sweet potato
Burnt onion + anchovy toast
Cured trout + nectarine + grapefruit
Beef tongue toast + salsa verde
Westcombe cheddar gougere
Crispy potato cubes + beef fat mayo
Chicken skewer + spring onion
Smoky Welsh rarebit toast
Potato rosti + chive mayo

Starter - sharing/ plated on request at extra cost.

Burnt pickle plate
Grilled mackerel + gooseberry + courgette
Jeff's Asparagus + olive + ajo blanco
Grilled ox tongue + gribiche + nasturtium
Sea trout on cedar boards + romesco
Burrata + tomato + radicchio
Mackerel + apple + cucumber

Halibut + smoked cream + radish (£)
Ceviche of cod + grapefruit (£)
Beetroot + orange + onion + feta
Charred octopus + potato + black aioli (£)
Roast squash + curd + gremolata
Charcuterie board + focaccia
Sourdough bread + whipped butter
Grilled focaccia + drenched in olive oil

Main - sharing only (typically one dish, sometimes two £)

Grilled devon hake + fried garlic
Whole grilled butterflied local lamb (on the cross)
Somerset Rib of beef dry aged (£)
Somerset Beef sirloin dry aged (£)
Slow roast pork belly
Pork loin chops
Cedar plank sea trout + romesco sauce
Longhorn Porterhouse/T-bone dry aged (£)
Rump cap + bone marrow sauce
Whole Goat on the cross (£)
Suckling pig whole pig/s
The whole hog (minimum 150 people)
Spatchcock chicken + onion + olives + fennel
Cedar plank cod + burnt lemon (£)
Crayfish Broil (seasonal £)

Sides - choice of 3

Grilled peach + french beans + mint + spinach (v)
Grilled greens + salsa verde + parsley (v)
Chicory + walnut + celery + anchovy cream
Chickpea + tomato + aubergine (v)
Tabbouleh + parsley (v)
Asparagus + pistachio pesto + olive (£) (v)
Grilled globe artichoke with burnt garlic and herbs (v)
Grilled red peppers + ripe tomato (v)
Roasted carrots + goats cheese + hazelnut (v)
Tomato + burrata + basil (£)
French bean + shallot + chilli + miso pesto (v)

Farro + courgette + fennel + pepper (v)
Aubergine caponata siciliano (v)
Roast fennel + squash + orange balsamic (v)
Garlic roast ratte potatoes (v)
Fig + gem + jerusalem artichoke + butter dressing
Fire roast beets + radicchio + ricotta dressing
Panzanella + torn basil (v)
Courgette + melon + basil
Roasted summer squash + aleppo pepper + hazelnut (v)
Grilled leeks + romesco + smoked almond (v)
Celeriac remoulade + mustard
Burnt fennel + white bean (v)
Fennel + orange + dill (v)
Smashed cucumber + watermelon + coriander (v)
Grilled courgette + mint + lemon + almond (v)
Chickpea + piquillo pepper + chard (v)
Gardineira in oil (v)

Vegan (served as an additional dish)

Blackened tofu + mushroom + fermented chilli
Burnt squash + rainbow chard + spring onion
Coal roast aubergine + tomato + miso
Smoked celeriac + burnt aubergine + spring onion
Mushroom + cep + cavalo nero + wild garlic
Stuffed courgette + pine nut dressing + aubergine

Dessert - sharing or plated on request at extra cost.

Dark Chocolate mousse + blackcurrant + hazelnut
Creme brûlée + grilled orange + rosemary
Late summer mess + grilled plums + basil
Tiramisu + crushed almonds
Classic Eton mess (seasonal)
Burnt Basque cheesecake + roast plum
Pavlova + creme + fruit (seasonal variety)
Pear trifle + dulce de leche
Pannacotta + hay burnt apple + crumble
Chocolate Nemesis + blood orange
Gooseberry/ raspberry or blackcurrant fool
Baked chocolate torte + salt caramel
Grilled peach + whipped yoghurt + sable

Sticky toffee pudding + custard
Rice pudding + brandy prunes
Tart Tatin + vanilla cream
Chocolate truffle torte + honeycomb

Speciality Shellfish (for smaller events under 75)

Hay smoked langoustine (served cold) (£)
Hand dived Scallops + beef fat butter (£)
Grilled Prawns + burnt shellfish sauce (£)
Lobster + charcoal butter (££)
Grilled Crayfish (seasonal)
Boiled squat lobster + burnt garlic (seasonal)

Evening food is available upon request.