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## Events Menus & Packages

All menus are samples and subject to change. We are happy to cater for any dietary requirements, please speak to us upon booking. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Fish dishes may contain bones. Each sharing platter serves 8 people.

# Sharing Boards

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## Slider Board

10x burger sliders (choose beef, buttermilk fried chicken or plant) with fries | 70

## Ploughman's Board

Coppa, scotch eggs, sausage rolls, piccalilli, toasted sourdough | 80

## Field Board

Padron peppers, pitted olives, pea & wild garlic hummus, toasted sourdough, crispy veg | 80

## Tavern Board

Battered fish bites, calamari, buttermilk chicken bites, fries | 80

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# Classic Set Menu

Two courses £30 • Three courses £38

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## Starters

Fennel, spring pea & broad bean soup, sourdough (vg) 912kcal  
Prawn cocktail, baby gem, bloody mary dressing, cucumber, paprika 92kcal  
Slow braised pork cheek, celeriac puree, pickled onion, mustard sauce 292kcal  
Chicken liver parfait, bitter orange chutney, cornichons, toast 531kcal

## Mains

Breaded Shropshire chicken, garlic butter, new potatoes, broad beans, peas, courgettes 1189kcal  
Roast pork loin, crackling, roasted savoy cabbage, glazed heritage carrots, burnt apple puree 555kcal  
Slow braised beef short rib, burnt onion puree, beef fat hash brown, spinach 1235kcal  
Mushroom, beetroot & feta wellington, jerusalem artichokes, tenderstem broccoli, gravy (vg) 553kcal  
Fisherman's pie, chive and dill mash, pickled heritage carrots, seasonal greens 619kcal

## Puddings

Seasonal crumble, vanilla ice cream (vg) 915kcal  
Sticky toffee pudding, butterscotch, vanilla ice cream 682kcal  
Treachle tart, vanilla Chantilly, sesame tuille 831kcal

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# Drinks Packages

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## Rosé Magnums

Upgrade your party and opt for a magnum of rosé. These are the equivalent of two bottles. From £74.

## Spirit and Mixer

Select a bottle of spirit for your table, served on ice with a selection of fever tree mixers. Options include Plymouth, Malfy Rosa, Malfy Aranci, Tanq Royale, Absolut, Grey Goose Essence. From £140.

## Beer Bucket on arrival

12 bottles of beer served on ice to your table. Choose from Camden, Peroni or Corona. From £66.60.

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# Ts and Cs

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## Securing your booking

- We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

## Deposit and payment terms

- Your booking is only confirmed once we have received your deposit pre-payment.
  - The deposit is fully redeemable on the night of your event. Please note, if you cancel less than 14 days prior to your bookings date, your deposit becomes non-refundable.
- The balance is payable on or before the day of your booking. Should the minimum spend not be reached, the balance must be settled on the day.

## Guest numbers and pre-ordering

- If you are pre-ordering any food, please confirm final guest numbers and their food choices at least 10 days before your booking date. Please note that this will be the number charged to your final food bill.
  - Please advise us if your guests have any special dietary requirements

## Service charge

- For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

## Special Requests

- Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.