

THE WINERY PARTY MENU

REDUCED MENU FOR PARTIES OF 10 & OVER

TO START

WARM BREAD SELECTION

Ciabatta | Focaccia | Oil & balsamic

MUSHROOM FRICASSÉE G V

Toasted sourdough | Parmesan wafer

HAM HOCK RILLETTES

Potted ham hock | Toast | Homemade piccalilli

PEA SOUP G V

Chive cream | Morels

SCOTTISH SMOKED SALMON G

Heritage beetroot | Rocket & watercress

MAINS

FISH PIE G

Market fresh fish | Spring onion mash | Parmesan crust

BEEF BOURGUIGNON G

Feather blade | Champ | Spring cabbage

FREE RANGE CORN FED CHICKEN SUPREME G

Char-grilled asparagus | White wine & fennel sauce

LIVESEY FARM MUSHROOM TAGLIATELLE V

Parmesan cream | Truffle oil | Shaved black truffle

DESSERTS

LEMON POSSET G

Raspberry curd | Chocolate crunch

STICKY TOFFEE PUDDING V

Toffee sauce | Vanilla ice cream

BAKED EGG CUSTARD V

Espresso mascarpone

SELECTION OF ARTISAN CHEESES

Biscuits | Chutney | Candied walnuts

STRAWBERRY & VANILLA ICE CREAM

Toasted meringue | Frozen raspberries

CHARGRILL

All of our cuts of meat are carefully selected from Grass fed cattle on British farms and dry aged for a minimum of 28 days.

Watercress | Hand cut chips
Garlic dried vine plum tomato

RIB EYE 8oz G SUPPLEMENT 4.00

SAUCES 2.75

Peppercorn | Béarnaise
Red wine & shallot

SIDE ORDERS ALL 3.00

HAND CUT CHIPS G V

DAUPHINOISE POTATO G V

TOMATO & RED ONION SALAD G V

BLACK PUDDING MASH

BEER BATTERED ONION RINGS V

BUTTERED SPINACH | SHALLOTS
GARLIC G V

ROSEMARY ROASTED
CHANTENAY CARROTS G V

SWEET POTATO FRIES V

HERB ROASTED NEW
POTATOES G V

HOUSE GREEN SALAD G V

G Can be adapted for gluten free diners
V Suitable for Vegetarians

TWO COURSES £19.95 | THREE COURSES £24.95

Please let us know of any special dietary requirements that are applicable to your party at the time of your named pre-order so we are aware of these in advance. Please note that dishes may change due to seasonality or product availability.

For parties of over 10-19 no pre-order required. For parties over 20 guests & above a pre-order is required