



PARTY PLATTERS

please note - each platter serves 4 people

British Cured Meat Platter

Suffolk chorizo, venison salami, suffolk rosemary salami, black combe ham, celeriac remoulade, pickles, crusty bread -36

British Cheese Platter

Black bomber cheddar, blackstick blue, rosary ash goats cheese, Cornish camembert, apple and pear chutney, crackers - 30

Seaside Platter

Whitebait, wholetail breaded scampi, mini beer buttered cod, tartar sauce, cocktail gherkins, pickled onions - 36

King's Head Platter

Ham hock terrine, pork and apple sausage rolls, scotch eggs, fresh marinated olives, beer sourdough, apple and cider chutney - 30

Veggie Platter

Beetroot hummus, minted yoghurt with cucumber, bell peppers stuffed with cream cheese, caper berries, sweet potato and chickpea falafel, flatbread - 28

Meat Platter

Mini hot dogs, hot and spicy chicken wings, lamb koftas, minted yoghurt, blue cheese and ranch dip, english mustard - 32

Fruit Platter

Pineapple, black grapes, kiwi, cantaloupe melon, orange - 25

If you require further information on ingredients which may cause allergy or intolerance, please make us aware during your order.. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.
Please note a 12.5% discretionary charge will be added to your bill.