



**BREWHOUSE
&
KITCHEN**

BUFFET MENU

SANDWICH BUFFET | £8.50PP

CHOOSE 3 FILLINGS. SERVED WITH HOUSE SALAD ^{GF} ^{Ve} & FRIES ^{Ve}
GLUTEN FREE OPTION AVAILABLE - PLEASE ASK

PRAWN WITH LEMON & DILL MAYO

CHICKEN CAESAR, CRACKED BLACK PEPPER & CRISP LETTUCE

WILTSHIRE CURED HAM, SWISS CHEESE & WHOLEGRAIN MUSTARD MAYO

ROAST MEDITERRANEAN VEGETABLES, HARISSA HOUMOUS,
FRESH TOMATO & ROCKET ^V

MATURE CHEDDAR, FARMHOUSE PICKLE, FRESH TOMATO & CRISP LETTUCE ^V

HOT PLATED BUFFET | £12.00PP

CHOOSE TWO HOT DISHES, ALL SERVED WITH HOUSE SALAD, FRENCH BREAD
AND WHITE & WHOLEGRAIN RICE. CHOOSE TWO DISHES FROM:

SPICY BEEF CHILLI ^{GF}

SRI LANKAN VEGETABLE CURRY ^{GF} ^{Ve}

THAI STYLE COD & PRAWN CURRY

CHICKEN & WILD MUSHROOMS IN A WHITE WINE & CREAM SAUCE

SIDES | £2.00PP

FRIES ^{Ve}

HARISSA HOUMOUS AND
VEGGIE STICKS ^{GF} ^{Ve}

SWEET POTATO FRIES ^{Ve}

LOADED NACHOS ^{GF}

PADRON PEPPERS ^{GF} ^{Ve}

MINI CHOCOLATE BROWNIES

SMOKY BBQ or
HOT BUFFALO WINGS ^{GF}

MINI NEW YORK CHEESECAKE

^V INDICATES VEGETARIAN DISHES ^{Ve} INDICATES VEGAN DISHES ^{GF} INDICATES GLUTEN FREE DISHES

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

A discretionary service charge of 10% will be added to the bill for groups of 6+

MINIMUM ORDER SIZE 10+ PEOPLE



**BREWHOUSE
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CANAPÉ MENU

5 OPTIONS: £7.50 | 7 OPTIONS £10.00

BBQ MAPLE SMOKED HAM HOCK PIZZA

CHICKEN CAESAR LETTUCE BOATS WITH CRACKED BLACK PEPPER **GF**

MINI FISH & CHIPS, TARTARE AND MUSHY PEAS

MAC & CHEESE MELTS WITH HOMEMADE CHILLI JAM **V**

BEETROOT & THYME ARANCINI WITH CREAMED HORSERADISH **Ve**

BLINI WITH CUCUMBER, CREAM CHEESE & FRESH CHIVES **V**

PÂTÉ, RED ONION CHUTNEY & TOAST

FALAFEL FRITTERS, SWEET PINK ONIONS & CHIPOTLE CREMA **Ve**

BLINI WITH SMOKED SALMON, CREAM CHEESE & FRESH DILL

SIDES | £2.00PP

FRIES **Ve**

SWEET POTATO FRIES **Ve**

PADRON PEPPERS **GF Ve**

SMOKY BBQ or
HOT BUFFALO WINGS **GF**

HARISSA HOUMOUS AND
VEGGIE STICKS **GF Ve**

LOADED NACHOS **GF**

MINI CHOCOLATE BROWNIES

MINI NEW YORK CHEESECAKE

V INDICATES VEGETARIAN DISHES **Ve** INDICATES VEGAN DISHES **GF** INDICATES GLUTEN FREE DISHES

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SEATED FUNCTION MENU | £30.00PP

STARTERS

CELERIAC, HAZELNUT & TRUFFLE SOUP **V**

with freshly baked bread & butter
VEGAN? ASK TO SKIP THE BUTTER!
GF BREAD AVAILABLE

WILD BOAR TERRINE & CASK ALE CHUTNEY

watercress salad & breakfast toast

BREADED WHITEBAIT

with rosemary & lemon salt and herb mayo

ROSEMARY & GARLIC DEEP FRIED BRIE **V**

with homemade chilli jam and watercress salad

CHICKEN SATAY

with peanut & stout dipping sauce

MAINS

VENISON & RED WINE SAUSAGES

with bubble & squeak, seasonal greens
and red wine gravy

MUSHROOM, SPINACH & CRANBERRY TART **V**

with sweet potato mash and sprouting broccoli

ROAST 21 DAY-AGED TOPSIDE OF BEEF

with duck fat potatoes, seasonal vegetables
and pan gravy

IPA BATTERED COD & CHIPS

sustainably sourced cod with skin-on chunky chips,
mushy peas, dill pickle, homemade tartare sauce and
fresh lemon

BEETROOT & THYME RISOTTO **GF** **Ve**

with basil & walnut pesto, sweet pink onions,
toasted pumpkin & sunflower seeds

CHICKEN & SMOKED BACON CAESAR SALAD

whole grilled chicken breast and cos lettuce tossed
in a Caesar dressing, topped with shaved parmesan
& herb croutons

DESSERTS

BANOFFEE CHEESECAKE

with chantilly cream and banana dust

CHOCOLATE & COCONUT TART **GF** **Ve**

with vegan vanilla ice cream

STICKY TOFFEE PUDDING **GF**

with vanilla ice cream or custard

LEMON & LIME POSSET

with raspberry coulis and orange polenta biscuit

CHOCOLATE & CASK ALE FONDUE (MINIMUM 2 PEOPLE)

with mini doughnuts, marshmallows and crisp apple

TO FINISH

BRITISH CHEESE BOARD **V**

with chutneys, crackers and celery

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**BREWHOUSE
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SEATED FUNCTION MENU | £35.00PP

STARTERS

WEST COUNTRY CRAB CAKES

with homemade tartare, watercress salad and fresh lemon

BEEF CARPACCIO WITH SALSA VERDE

parmigiano reggiano, fresh horseradish, basil and garlic croutons

WILD MUSHROOMS ON TOAST ^{Ve}

with Truffle oil and rocket salad

KING PRAWN SOFT SHELL TACO

with lemon sour cream and fresh corn salsa

CELERIAC, HAZELNUT & TRUFFLE SOUP ^V

with freshly baked bread & butter
VEGAN? ASK TO SKIP THE BUTTER!
GF BREAD AVAILABLE

WILD BOAR TERRINE & CASK ALE CHUTNEY

watercress salad & breakfast toast

STOUT CURED SMOKED SALMON

with beetroot, vodka crème fraiche and blinis

MAINS

HERB CRUSTED COD LOIN

with celeriac puree, buttered greens and sundried tomato arancini

PAN ROASTED GUINEA FOWL SUPREME

with orange stuffing, watercress mash, fricassee of leeks & broad beans and a port sauce

ROAST 21 DAY-AGED TOPSIDE OF BEEF

with duck fat potatoes, seasonal vegetables and pan gravy

BEETROOT & THYME RISOTTO ^{GF} ^{Ve}

with basil & walnut pesto, sweet pink onions, toasted pumpkin & sunflower seeds

MUSHROOM, SPINACH & CRANBERRY TART ^V

with sweet potato mash and sprouting broccoli

CHICKEN & SMOKED BACON CAESAR SALAD

whole grilled chicken breast and cos lettuce tossed in a Caesar dressing, topped with shaved parmesan & herb croutons

DESSERTS

BANOFFEE CHEESECAKE

with chantilly cream and banana dust

CHOCOLATE & COCONUT TART ^{GF} ^{Ve}

with vegan vanilla ice cream

STICKY TOFFEE PUDDING ^{GF}

with vanilla ice cream or custard

LEMON & LIME POSSET

with raspberry coulis and orange polenta biscuit

RASPBERRY ETON MESS

with raspberry sorbet

CHOCOLATE & CASK ALE FONDUE (MINIMUM 2 PEOPLE)

with mini doughnuts, marshmallows and crisp apple

TO FINISH

BRITISH CHEESE BOARD ^V

with chutneys, crackers and celery

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