

FEASTING MENU

Spring

58 *per person*

Served family style

Coombeshead Farm Sourdough, Salted Keen's Butter

TO START

(please choose two options)

Burrata, Salt Roasted Beets, Bitter Leaves

Pork Scotch Egg, Pub Sauce

Whipped Smoked Cod's Roe, Chicory, Walnuts

Colston Bassett & Date Croquettes, Kohlrabi, Apple, Watercress

MAIN EVENT

(please choose two options)

Hampshire Porchetta, Mustard Apple Sauce

Roast Scottish Trout, Béarnaise Sauce

Cotswold's Roast Chicken, Lemon Sage Butter

Angus Steak, Ale & Suet Pie

VEGETARIAN

Gnocchi, Celeriac Purée, Girolles, Brown Butter *per person*

Roasted Vegetable Platter | Hand Cut Chips

SWEET THINGS

(please choose one option)

Tiramisu

Sticky Toffee Pudding, Devon Clotted Cream

Panna Cotta, Seasonal Fruits

[Click for Calories](#)

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All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

BOLT - ONS

Cubitt House Cured Salmon, Neals Yard Crème Fraîche,
Pickles, Rye (*minimum of 10*) +75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney +75 *serves four to six*



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