

## Party Set Menu

You can enjoy a seasonal & flavoursome packed meal, served sharing style for the whole table to enjoy together.

2 courses £23.00

3 courses £29.00

Minimum 8 People

### Starters

Homemade Pork Crackling, Bramley Apple Sauce

Scampi, Chunky Tartare Sauce

Local Dorset Charcuterie, House Pickles

Jalapēno Stuffed Green Olives

Sourdough, Smoked Sea Salt Butter

### Mains

Handmade Chicken Kiev, Garlic & Herb Butter

Local Pork & Honey Sausages, Beer Onion Gravy

Badger Ale Battered Haddock Goujons, Chunky Tartare Sauce, Accompaniments

3-Cheese Mac & Cheese, Garlic & Herb Crumb, Crispy Shallots

### Sides

Smoked Butter Mashed Potato

Triple Cooked Chunky Chips

Local Seasonal Greens

### Desserts

Homemade Sherry Trifle

Homemade Apple, Pear & Stem Ginger Crumble

Vanilla Custard

Optional West Country Cheese Board, Accompaniments & Port - £10pp

## Feasting Set Menu

You can enjoy a seasonal & flavoursome packed meal, served sharing style for the whole table to enjoy together.

2 courses £32.00

3 courses £39.00

Minimum 10 People

### Starters

Local Pork & Honey Sausages, Beer Onions, Mustard Ketchup

Beetroot Cured ChalkStream Trout, Horseradish, House Pickles, Watercress

Wild Game Terrine, Ploughman's Chutney, Celeriac Remoulade

Local Dorset Charcuterie, House Pickles

Jalapēno Stuffed Green Olives

Sourdough, Smoked Sea Salt Butter

### Mains

Venison Wellington, Celeriac Puree, Peppercorn Sauce

Roasted British Hake Fillet, Romesco Sauce

Onion & Balsamic Tarte Tatin

### Sides

Smoked Butter Mashed Potato

Beef Dripping Roast Potatoes

Local Seasonal Greens

Honey Roasted Heritage Carrots

### Desserts

Homemade Sherry Trifle

Homemade Sticky Toffee Pudding

Vanilla Custard

Optional West Country Cheese Board, Accompaniments & Port - £10pp