



Feasting Table Sample Menu

Cold buffet £18pp

Cured meat board: Coppa, salami, prosciutto, olives, seasonal leaves

West Country cheese plates: Godminster Cheddar, Yarlington blue, little lily, solstice, apple, celery, chutney
(Cheeses subject to seasonal change)

Homemade bread board: Sourdough, focaccia, Longman's butter, olive oil, balsamic vinegar

Hot buffet £26pp

Garlic & lemon chicken wings
Honey mustard chipolatas
Haddock goujons
Devilled whitebait
Crispy breaded mushrooms

Chips, sourdough, seasonal leaves, marie rose, tartar sauce, garlic mayo

Listed dishes are examples only and subject to seasonal change



Sample Set Menu

12-22 people
£45 per person

Starters

Charred Purple sprouting broccoli, goats curd, green sauce
Ham hock terrine, pickled walnut, toast
Cold smoked Chalk stream trout, horseradish, watercress

Mains

Roast heritage carrots, carrot puree, walnut dressing
Devizes pork chop, charred celeriac, pickled apple sauce
Brixham cod, Melksham leeks, chive butter sauce
(New potatoes & greens served on the side)

Puddings

Dark chocolate mousse, blood orange, candied seeds
Yoghurt blancmange, Yorkshire forced rhubarb
Bakewell tart, crème fraîche

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Sample Sharing Menu

18-35 people

£50 per person

Choose up to two mains, served with seasonal sides and up to two puddings

Starters

'Talbot' focaccia, Somerset butter

BBQ Melksham leeks, winter spiced hummus, cider dressing

Locally shot venison tartare, cured egg yolk, crispy wild garlic, croutons

Blackened gurnard, Somerset yoghurt, blood orange

Mains

BBQ pork rack & confit pork belly rashers, burnt apple sauce, roasting juices

Muscovado brined free range chickens, wild herb butter, gravy

Brixham cod fillets, tarragon butter sauce

Charred gurnard fillets, lobster yoghurt

Puddings

Seasonal fruit pavlova, whipped yoghurt cream

Bakewell tart, Dorset crème fraîche

Dark chocolate mousse, berries & double cream

Apple crumble, proper custard

Why not treat yourself?

Dry aged beef rib, bearnaise sauce, brown butter gravy additional £12pp

Cornish turbot, saffron butter sauce additional £15pp

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