

Lunch & Supper Feast Menu

In our upstairs dining space, we serve feasts for everyone to tuck in and enjoy. Whole joints of meat can be carried in; copious amounts of wine can be drunk and is perfect for family and friend's gatherings and celebrations!

The pre-order only feast menu is served on large plates and in huge pots for sharing and feasting. All of our food is cooked with love and attention and using beautiful ingredients from the west country.

Usually, we do a minimum of 8 people, but please check when booking.

Please allow 48 hours before booking.

STARTERS

Nibbles

A selection of nibbles served in large bowls down the centre of the table

Bromham beetroot houmous, taramasalata, smoked mackerel pate

Whipped goats cheese with lemon & herbs, mixed olives

Smoked almonds, wood fire roasted peppers, toasts

£5 per person

Salads

Three salads served as a starter for every guest

Ham hock, pea, new potato, granny smith apple, Ashton Press cider vinaigrette

Roasted cauliflower, cumin, tahini yogurt, pumpkin seed, caper & golden raisin dressing

Laverstoke Park Farm buffalo mozzarella, Bromham beets, pickled shallots, candied walnuts

£7 per person

Fisherman's Selection

Served down the middle of the table on ice

Shell-on prawns, St. Mawes smoked salmon, soused herrings, river Fowey native oysters or Helford rock oysters, crusty bread, mayonnaise, shallot vinegar

£12 per person

Add £10 per person for Cornish dressed crab and £15 for half a lobster

Charcuterie

Served down the middle of the table on boards to share

Chicken liver parfait, ham hock terrine

A selection of chorizos and salami's from The Somerset Charcuterie Company

Pickled shallots, Butcombe ale chutney, cornichons and crusty bread

£10 per person

MAIN EVENT

Pies

Large pie dishes to be put down the table and shared (4 people to each pie)

Served with mash potatoes, new potatoes and winter vegetables

A choice of:

Steak and Butcombe ale

Ham hock, leek and wholegrain mustard

Chicken, wild mushroom and tarragon

Minced lamb and chorizo

Brixham fish & Ashton Press cider

Lamb shoulder shepherd's

£13 per person

Whole Roast Castlemead Free Range Chicken

Served with bread sauce, pigs in blankets, roast potatoes, seasonal greens and gravy
Or

Triple cooked chips, Dorset watercress salad and mayonnaise

£15 per person

Overnight Somerset Lamb Hotpot

Served with cauliflower cheese, salsa verde and local roasted carrots

£15 per person

Roast Cameron Naughton Pork Belly

Served with sage & onion stuffing, apple sauce
Buttered greens, Yorkshire puddings and pig dripping roast potatoes

£15 per person

Loch Duart Salmon Wellington

Served with warm new potato salad, watercress, cucumber & mayonnaise

£18 per person

Whole Roast 28-Day Dry Aged Rib of Beef

Ruby Red Devon

Served with béarnaise sauce, chips, watercress salad, grilled tomato, mushroom and onion rings
Or

Yorkshire pudding, roast potatoes, horseradish cream, carrot puree, greens and red wine gravy

£25 per person

PUDDINGS

Please choose one of the puddings below to serve down the centre of the table:

£7 per person

Dark chocolate brownie, black cherries, cherry sorbet, mint, crème fraiche ice cream

Treacle tart made with Butcombe bitter, pouring cream

Bramley apple & oat crumble, vanilla custard & carnation milk

Spotted dick roly poly, vanilla custard

Chocolate & peanut butter tart, raspberry sorbet

Panettone bread & butter pudding, rum & raisin ice cream

Rhubarb and vanilla panna cotta, pistachio & lemon shortbread

Granny Gothard Ices, chocolate and fruit sauces or affogato

British cheese board, chutney, pickles, fig & walnut toast, biscuits (£1 pp supplement)