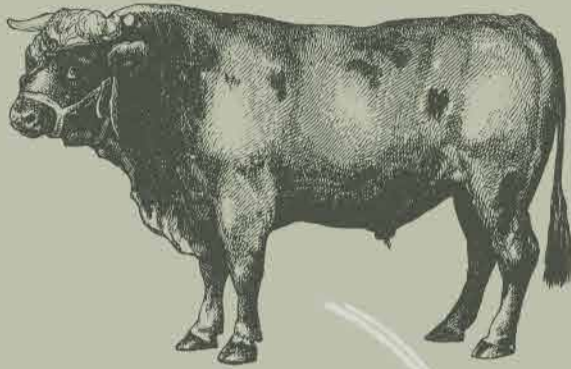
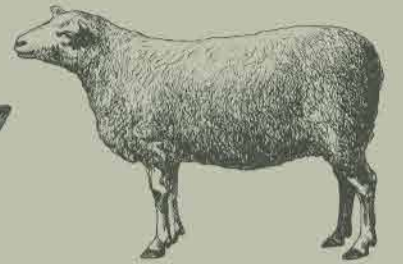
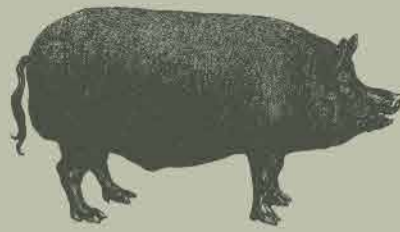
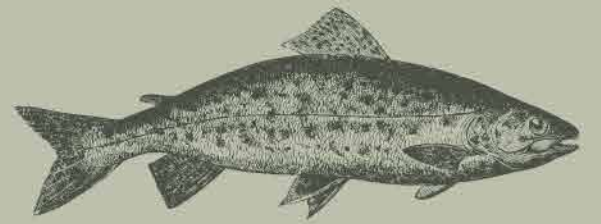


BESPOKE MENU



BREAKFAST

Serious full English breakfast tailored to your requirements.
(includes a pitcher of Milk Stout or Bloody Mary & Tea, Coffee, Fresh Juice)
£25 per person / minimum 10 people

Continental Breakfast
(includes Tea, Coffee & Fresh Juice) £15 per person / minimum 10 people

BEASTS

- Whole Suckling Pig
9kg /serves 10-12 /£300
- Gascony Black Suckling Pig
12-14kg /serves 15-20 /£600
- Rack of Gascony Black Pig
5-6kg /serves 8-10 /£350
- Rack of Dingley Dell Pork
4-5kg /serves 8-10 /£170
- Roast Haunch of Wild Boar on the bone
6kg/ serves 8-10 /£260
- Brick Lane Chicken, Bombay Roasties,
Bhaji's & Spiced Greens
serves 4 /£35
- Black Leg, Yellow Leg or
White Leg Chicken (Label Rouge)
serves 4 /£37
- Roast Leg of Lamb
serves 6 /£160
- Whole Roasted Kid Goat
7-9kg /serves 12-15 /£400
- Beef Wellington
2.5kg /serves 6-8 /£195
- Salmon en Croute
with Yellow Raisins & Ginger
5kg /serves 10-12 /£230
- Salt Baked Bass
serves 6-10 /£market price
- Grand Aioli
(A feast of fish & seasonal vegetables)
3.5kg /serves 6 /£140

On some dishes you can specify whether you would like our 'Traditional' or 'Hot & Smoky' rub!
(Weights of the above dishes are not exact but do form a guideline, it depends from beast to beast!)

TABLE DISHES

- Lancashire Hot Pot
(Neck Fillet, Shoulder, Kidneyno messing around, the real deal!) £80
- Oxtail Stew with Horseradish Dumplings
£70
- Mutton Curry with Rice,
Bombay Potatoes & Onion Bhaji
£130
- Sauerkraut
(Bavarian style, plenty of smoked sausage & pork)
nothing better with some cold beers
...Bring your own Lederhosen! £60
- Goan Fish Curry
£95

All of the above dishes are advised for 6-7 people.

VEGETABLES & SIDES

- Boulangère Potatoes
- Dauphinoise Potatoes
- Goose Fat Roasties
- Pomme Sarladaise
- Cauliflower Cheese
with Montgomery Cheddar
- Baked Marrows
- Creamed Spinach
- Provençal Vegetables: Olive Oil & Garlic

Vegetables & Sides are £8 per person.
Choose 3 from the above list to be served for the whole table.

PIES

- Shepherd's Pie
(Made using our own mix of Loin, Shoulder & Leg
this is then slow cooked for 16 hours) £60
- Cottage Pie
£50
- Free Range Chicken, Paris Mushroom
& Tarragon Pie (puff pastry)
£50
- Fish Pie with Cod, Salmon,
Haddock & Scallops
£70
- Braised Beef, Potato & Titanic Stout Pie
(short crust)
£65
- Rabbit & Bacon Pie (short crust)
£85
- Vegetarian Pie with Montgomery
Cheddar Short Crust
(Whatever is in season & tastes great) £45

All of the above dishes are advised for 6-7 people.

PUDDINGS

- Sticky Toffee Pudding with Whiskey
Toffee Sauce & Vanilla Ice Cream
- Apple Crumble & Boozy Custard
- Rice Pudding
- Seasonal Tarts
- Chocolate Tart with Chantilly Cream
- Rum 'n' Raisin Cheesecake
- Chocolate Brownie with Hazelnuts,
Armagnac & other good things
- Selection of Fine Cheeses with Oat Cakes
& Homemade Chutney

Desserts are £25 per dish.
All of the above dishes are for 6-8 people

A LITTLE TIPPLE

To complement your feast you can choose from one of the widest ranges of craft beers in London. Including; Stouts, Porters, Pilsners, Pale Ales, IPAs, Wheat, Fruit, Saison & all sorts of seasonal specialities. We also have a dedicated fine wine list and can make suggestions for wines that will suit each dish on the bespoke menu.



NB: The advised number of people per course is a guideline and depends on how hungry the group are!
The Bespoke Menu requires 3-7 days notice - depending on the dish. As these are bespoke dishes for you, the payment for the main course is required in advance. Veg, sides, drinks, etc. are all paid on the day. Discretionary 10% service charge will be added.