



Snacks for The Table + Drink

Starter

Butchers Sharing Board + Sides + Sauce

Dessert

£70pp

Table Snacks

- *Beef Tartare Tartlet with Celeriac Remoulade (GF)
- *Smoked Cheese Humous with Pulled Maple Ham and Pickle (GF)
- *Black Pepper and Sesame Crusted Belly Pork Bite (GF)
- Glass of Code Rouge Blanc De Blanc or Bottle of Hawkstone Lager

Starters

- *Lobster and Parmesan Arancini with Herb Emulsion, Chilli and Coriander Prawn Skewer and a Shellfish Bisque Sauce (GF)
- *Braised Beef Hot Pot Doughnut with Celeriac Puree, Glazed Wild Mushrooms and a Red Wine and Smoked Bacon Sauce
- *Pulled Fajita Chicken Nacho Tartlet with Avocado Puree, Roasted Tomato and Garlic Jam and Nacho Cheese Sauce (GF)

Main Course

For the Table To Share

- *Rosemary, Smoked Salt and Roasted Garlic Brushed Rump (GF)
- *Treacle and Black Pepper Glazed Sirloin (GF)
- *Braised Beef, Cheek and Peppercorn Sauce Pie with Double Cooked Chip and Smoked Cheese Topping

Sharing Sides and Sauces

For the Table To Share

- *Beef Fat Double Cooked Chips (GF)
- *Classic Mac and Cheese with Tortilla Chip and Chive Topping
- *Seasonal Mixed Veggies with Herb Butter (GF)
- *Wild Mushroom and Spinach Gratin
- *Classic Peppercorn Sauce (GF)
- *Bordelaise Sauce (GF)

Dessert

- *Limoncello and Thyme Baba with Lime Curd, Lemon Cream Cheese Mousse, Black Pepper and Sesame Meringue, Passion Fruit Pastilles and a White Chocolate Ice Cream
- *Chocolate and Sea Salt Fondant with Dulce Du Leche Mascarpone, Caramelised Popcorn and a Sweet and Salted Popcorn Ice Cream
- *Raspberry, Almond and Caramelised Cereal Tart with Champagne Poached Raspberries, White Chocolate Blondie, Raspberry Jelly and a Cherry Bakewell Ice Cream (GF)