

FEASTS

Summer

For bookings of 16 or more we offer a selection of feast menus, designed to share.

Choose one of our seasonal menus for your party
Enjoy three sharing starters, followed by the feast of your choice
and a family-style sharing dessert

There is an option to add a cheese course onto each menu

We are happy to tweak your menu to suit any
dietary requirements.

We can also suggest wine pairing for your chosen menu.

Vegetarian and vegan options will be available
and dietary requirements or allergies catered for.

MIXED FISH FEAST

£55.00 per person

add Farmhouse Cheese for £8.00 per person

Lyme Bay crab on toast

Cuttlefish croquettes
with hedgerow garlic mayonnaise

Cobb-smoked salmon 'Hix cure'
with soda bread

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Roasted mixed fish
with seashore vegetables

Chips
Trill Farm garden herb salad

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Eton mess
with Cheddar Valley strawberries

MIXED FISH & SHELLFISH FEAST

£65.00 per person

add Farmhouse Cheese for £8.00 per person

Grilled Lyme Bay scallops
with chilli salsa

Steamed River Exe mussels
with Burrow Hill cider and chervil

Lyme Bay crab
with Isle of Wight tomatoes and chives

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Roasted mixed fish and shellfish
with seashore vegetables
and hedgerow garlic butter

Summer pea salad
Crushed seaweed potatoes

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Pavlova with summer fruits

SURF AND TURF FEAST

£80.00 per person

add Farmhouse Cheese for £8.00 per person

Baked Lyme Bay scallops
with Trealy Farm chorizo crust

Korean fried monkfish cheeks

Cobb smoked salmon 'Hix cure'
with soda bread

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Grilled Dorset Blue lobster

Hannan's Himalayan salt-aged sirloin steak

Isle of Wight tomato and lovage salad

Chips

Watercress and shallot salad

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Sea buckthorn cheesecake