

FEASTS

Winter

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

£65.00 per person

add Farmhouse Cheese for £8.00 per person

Whipped butternut squash with Whitelake goat's curd
and hazelnuts

Smoked haddock croquettes
with a herb mayonnaise

Cold smoked chalk stream trout 'Hix cure'
with soda bread

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Roasted mixed fish
with seashore vegetables

Buttered autumn vegetables
Cornish mid new potatoes

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Temperley mess

MIXED FISH & SHELLFISH FEAST

£75.00 per person

add Farmhouse Cheese for £8.00 per person

Korean fried monkfish cheeks

Wiltshire cauliflower
with hot-smoked Chalk Stream trout and winter leaves

Mixed beetroot salad with Bath blue cheese
and pickled walnuts

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Roasted mixed fish and shellfish
with seashore vegetables
and garlic butter

Chips
Watercress and pickled shallot salad

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Blackberry cheesecake

SURF AND TURF FEAST

£90.00 per person

add Farmhouse Cheese for £8.00 per person

Herb-baked Lyme Bay scallops

Confit Creedy Carver duck leg croquettes
with sriracha mayonnaise

Cold smoked chalk stream trout 'Hix cure'
with soda bread

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Grilled Dorset Blue lobster
&

Hannan's Himalayan salt-aged sirloin steak
served with green sauce, Tewkesbury mustard and bearnaise

Chips
Roast butternut squash and tahini dressing
Watercress and pickled garden vegetable salad

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A Shipwrecked tart with Devon cream