

Upcoming Events

Showcasing the March Tasting Menu

Wednesday 12th and Wednesday 26th March

From 2025, the first and third Wednesday of every month will be our chance to showcase our Tasting Menu. 6 courses, 5 savory and 1 sweet selected from the a la carte menu. £39pp (Usually £66) this will be the only menu available for that particular evening (allergies and dietary requirements will be adjusted for). We will of course be asking for your feedback on the dishes!

Wine Tasting Evening

Wednesday 19th March 6pm-8:30

£55 pp

Join us for our "Big 6" wine tasting evening accompanied by a carefully curated 6 course tasting menu to pair with the wines. John Linton from grape passions will be here supplying each wine and discussing the "Big 6" quality red and white grapes: Chardonnay, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot and Pinot noir. Our wine evenings are the perfect opportunity to explore the taste profile of different wines and there is even the chance to win a bottle of your favorite from the night!

Mother's day

Sunday 30th March

3 Course set menu £35 (Available to view on our website)

Join us to celebrate Mother's day with your loved ones. We will be taking bookings in sittings from 12-3 & 3.30- 6.30

Ask us about Exclusive Hire

Are you planning an event for 2025? Whether it's a birthday, an anniversary, a wedding, a works do or any excuse for a party, let us host it for you. Up to 50 people sit down or 80 people for a stand up canapé party. All our menus are bespoke to your requirements. Outside catering is also available, either in your home for the private chef experience or larger venues. We will travel! The furthest we have been for a wedding is Spain and we are booked in to go to Middlesbrough this year.

Not all ingredients are listed, if you have any allergies or intolerances please let us know

Light Menu

2 Courses £22

3 Courses £26

Black Pudding Croquette Mustard Mayonnaise

Smoked Mackerel Pate, Gherkins, Brioche

Curried Parsnip Soup, Crème Fraiche

Beef Bolognese, Tagliatelle

Chicken, Chimichurri Linguine

Salmon, New Potato, Green Bean, Hollandaise

Blue Cheese Risotto, Red Onion Marmalade

New Potatoes £5

Greens £5

Mixed Leaf Salad £5

Rice Pudding, Poached Plums, Honeycomb

Sticky Toffee Pudding, Vanilla Ice Cream

Banana and Toffee Crème Brûlée, Shortbread

Sorbet and Ice Cream

Cheese, Chutney, Biscuits (£2 Supplement on Set Lunch)

All Starters can be served as Main Courses

All Main Courses can be served as Starters

Both Menus can be mixed and matched (*Prices may vary*)

a La Carte

March April

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Starters

Beetroot

Goats Cheese, Seeds

Spiced Sausage

Cold leek & Potato Soup, Sauerkraut

Baked Gnocchi

Green Pesto

Breaded Cod Goujons

Paprika Salt, Saffron Mayonnaise

Pork Belly

Spiced Slaw, Apple

Main Course

Braised Lamb

Potato Fondant, Comte Gratin,

Braxted Greens

Prawn Tagliatelle

Chilli, Garlic, Tomato

Seabass

Capers, Sautéed New Potato,

Lemon Butter

Leek Risotto

Ricotta, Candied Hazelnuts

Tunworth Croquette

Romesco, Broccoli, Almonds

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March Tasting Menu

6 Courses - £66

Wine Flight available with Tasting Menu - £39

Beetroot

Goats Cheese, Seeds

Breaded Cod Goujons

Paprika Salt, Saffron Mayonnaise

Tunworth Croquette

Romesco, Broccoli, Almonds

Seabass

Capers, Sautéed New Potatoes, Lemon Butter

Braised Lamb

Potato Fondant, Comte Gratin, Braxted Greens

Yoghurt Pannacotta

Pomegranate, Pistachio

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