

PARTY MENU

For tables of 9 or more people

TWO COURSES £27 THREE COURSES £34

STARTERS

Pork Belly & Mature Cheddar Bons Bons NGI

Honey & sriracha glaze

Sea Salt & Black Pepper Squid

Garlic mayonnaise dip, grilled lemon

Ham Hock Terrine NGO

Piccalilli, toasted sourdough

Stilton & Garlic Mushrooms V VEO NGO

Sea salt & rosemary focaccia

Smoked Duck Breast, Chive & Mustard Potato Salad NGI

Pickled radish, redcurrant balsamic

MAINS

The "Nibley" Chicken NGO

Mushroom, bacon & tarragon sauce, honey glazed carrots, seasonal greens sautéed new potatoes

Cider Braised Pork Belly NGI

Dauphinoise potatoes, seasonal greens, carrot purée, cider & thyme jus

10oz Sirloin Steak NGO

+\$10 Supplement

Kale, tobacco onions, café de Paris butter, jus, thick cut chips

Prime British Beef Burger NGO

Bacon jam, cheddar, Dijon mayo, gem lettuce, tomato, thick cut chips

10oz Beer-Battered Cod & Chips NGO

Garden peas, salad garnish, tartare sauce

Beef Lasagne al Forno

Rich tomato & basil sauce, garlic bread, salad garnish

Honey Glazed Wiltshire Ham NGO

Brace of fried eggs, coleslaw, salad, thick cut chips

Vegan Bean Burger V VEO

Rocket & radicchio, hummus, sriracha vegan mayo, tomato salsa, thick cut chips

SIDES

Thick Cut Chips | Garlic Bread | Seasonal Greens | Onion Rings ALL £4.00

Cheesy Chips | Cheesy Garlic Bread | Sweet Potato Fries ALL £5.00

DESSERTS

Bailey's Cheesecake V NGO

Belgian Chocolate & Salted Caramel Brownie V

Bramley Apple Crumble V NGO

All of the above are served with your choice of vanilla ice-cream or custard

Three Scoop Marshfield Farm Ice-Cream Sundae V NGO

VERY VANILLA | CHOCOLATE HEAVEN | TRUE COFFEE | SALTED CARAMEL | MINT CHOC CHIP

VEGAN VANILLA | VEGAN SALTED CARAMEL | MANGO SORBET | LEMON SORBET

V Vegetarian VO Vegetarian OPTIONAL VE Vegan VEO Vegan OPTIONAL

NGI No gluten-containing ingredients NGO No gluten-containing ingredients OPTIONAL

Full allergen information is available upon request and on our website. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is **NOT** possible for us to guarantee separation of all allergens. We apply a discretionary 10% service charge which is shared amongst all kitchen and serving staff, including those that have looked after you today. If, for whatever reason, you would like this service charge removed, please just ask a member of the team.