



## Sample Feasting Menu

For groups of 8 or more

Porlock Oyster (surcharge) £3.5  
Tabasco & Lemon / Apple & Tarragon

*All menu options include the following smaller dishes for the table:*

Homemade Sourdough, Soda Bread & House Butter  
Bobby Beans, Courgette, Pea & Somerset Feta  
Crispy Pigs Cheek, Fennel, Chicory & Mustard  
Grilled Sardines, White Cabbage, Brown Shrimp & Chervil  
Steamed Mussels, Local Cider, Lovage & Sourdough

### Mains Option 1 | £55 Per Head

*Select two:*

Braised Meats / Big Pies / Whole Grilled Fish

### Mains Option 2 | £70 Per Head

Dry-Aged Welsh Ex-Dairy Beef

### Mains Option 3 | £90 Per Head

Whole Suckling Pig (*usually for larger tables that can accommodate a whole pig*)

*All options include the following sides for the table:*

Fennel & Green Sauce  
Buttered Hispi Cabbage  
Grilled Red Peppers, Anchovy & Capers  
Smoked Norfolk New Potatoes

*All options include the following desserts for the table:*

Cherry & Chocolate Pavlova  
Madeleines

*Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.*