

SAMPLE GROUP MENU



OPEN FOR CELEBRATION

30.00

Artisan bread basket

Gordal olives **VE, NGCI**

Marcona almonds **VE, NGCI**

Cobble Lane charcuterie selection,
cornichons, nduja honey, sourdough

Sussex cheese board, damson paste,
artisan biscuits

CELEBRATE IN STYLE

40.00

Artisan bread basket

Crispy pork belly, burnt apple purée

Smoked salmon pâté, pickled cucumber,
sourdough crostini

Grilled peach and feta salad, orange
blossom honey, root vegetable crisps **NGCI**

French fries, rosemary salt **NGCI**

Summer tomato and herb salad **NGCI**

LIFE IS FOR CELEBRATING

50.00

Artisan bread basket

Crispy pork belly, burnt apple purée

Spicy jerk chicken, pico de gallo,
avocado crema, flat bread

Smoked salmon pâté, pickled cucumber,
sourdough crostini

Grilled peach and feta salad, orange
blossom honey, root vegetable crisps **NGCI**

French fries, rosemary salt **NGCI**

Summer tomato and herb salad **NGCI**

Flourless chocolate brownie,
raspberry gel **NGCI**

Menus are based on everyone sharing, dishes will be tailored to the size of each group and their dietary requirements. See below for the sample menus.

Allergies or dietary needs? Tell one of the team and we'll look after you.

All our dishes are prepared in kitchens that are not free from allergens.

NGCI – Non gluten containing ingredients, **VE** – Plant-based. Adults need around 2,000 Kcal a day.

A discretionary service charge of 10% will be added to your final bill. All prices include VAT.