



**Our food philosophy
community and**

**is rooted in
togetherness.**

We believe the best moments are shared, which is why our menus are designed for just that — generous sharing plates and platters, featuring succulent spit roast chicken and delicious, fresh salads & hot sides, served family-style for everyone to enjoy. Your friends and family can gather around the table, help themselves, and savour every bite while celebrating your special occasion — all paired perfectly with a glass of our award-winning beer.

Set Menu A

To Start

Classic Prawn Cocktail. Little gem lettuce. Marie Rose sauce. *GF*

Or

Garlic Breaded Mushrooms. Green Salad. Vinaigrette. *V*

*Add on - £8 supplement *serves 3-4 people*

Sourdough Bread Basket. Served with Chicken dripping whipped butter or Whipped garlic butter (*V*)

From The Rotisserie

Free-range devon white birds
Brined for 4 hours
Slow roasted on the rotisserie
1/4 of a chicken per person

Vegetarian Option

FIRE-ROASTED BUTTERNUT SQUASH (V)
Roasted garlic butter, toasted pumpkin
seeds, fresh pomegranate, feta crumb
(can be vegan upon request)

Served with your choice of 2 glazes on the side

ROTISSERIE JUS

Ten hour reduced chicken drippings

AJI VERDE (v)

Coriander, lime, parmesan

'NDUJA BUTTER

Irish butter, calabrian 'nduja

SMOKED HARISSA (vg)

Red chilli, roasted red peppers, cumin

Think you'll need more sauce, add on jugs for £4. Serves 2 people

Served With

Crispy smashed potatoes. Aji verde, pecorino romano, garlic chives. *VG option available*

Charred tenderstem. Fresh garlic & lemon dressing, toasted pumpkin seeds. *VG*

Green Salad. Vinaigrette. *VG*

House Slaw. Greek yoghurt and cider vinegar dressing. *V*

Dessert

Burnt Basque cheesecake *V*

Or

Chocolate Brownie *VG*

Set Menu B - £65

To Start

Classic Prawn Cocktail. Little gem lettuce. Marie Rose sauce. *GF*

Or

Garlic Breaded Mushrooms. Green Salad. Vinaigrette. *V*

With

Sourdough Bread Basket. Served with Rotisserie Chicken Fat Butter or Irish Butter *V*. Sea Salt

From The Rotisserie

Free-range devon white birds
Brined for 4 hours
Slow roasted on the rotisserie
1/4 of a chicken per person

&

Porchetta. Slow roasted british pork belly. Rolled and stuffed with fresh herbs. Served with crackling and aji verde.

Vegetarian Option

FIRE-ROASTED BUTTERNUT SQUASH (V)
Roasted garlic butter, toasted pumpkin seeds, fresh pomegranate, feta crumb
(can be vegan upon request)

Served with your choice of 2 glazes on the side

ROTISSERIE JUS

Ten hour reduced chicken drippings

AJI VERDE (v)

Coriander, lime, parmesan

'NDUJA BUTTER

Irish butter, calabrian 'nduja

SMOKED HARISSA (vg)

Red chilli, roasted red peppers, cumin

Think you'll need more sauce, add on jugs for £4. Serves 2 people

Served With

Crispy smashed potatoes. Aji verde, pecorino romano, garlic chives. *VG option available*

Charred tenderstem. Fresh garlic & lemon dressing, toasted pumpkin seeds. *VG*

Cauli Cheese. Mature cheddar and gruyère, crispy panko top. *V*

Green Salad. Vinaigrette. *VG*

House Slaw. Greek yoghurt and cider vinegar dressing. *v*

Heritage Tomato Salad. Red onion, balsamic vinaigrette, feta. *VG option available*

Dessert

Sticky Toffee Pudding. Walnuts. Vanilla ice cream. *v*

Or

Burnt Basque cheesecake *V*

Or

Chocolate Brownie *VG*

We take dietary requirements and allergens seriously and will always do our very best to accommodate your needs. Please let us know about any allergies or special dietary requirements when booking so we can prepare accordingly.

However, due to the nature and size of our kitchen, we cannot guarantee that any dish will be completely free from traces of allergens. Cross-contamination, while unlikely, may still occur.

To start the day off right, why not add a round of elegant canapés? Mark the occasion with freshly shucked oysters, bring the party to life with late-night bites from local legends, go big with a whole hog roast, or keep the little ones smiling with their own special menu.

Canapés

We recommend 3-4 Canapés per person.

Cherry tomato & Pesto crostini. VG
Whipped Feta Tartlet. Hot Honey, Za'atar V
Fried Chicken Bites. Ranch Dip.
Mini Spiced Lamb Kofta. Roasted Garlic Aioli. GF
Smoked Salmon Bilini. Horseradish cream, Dill. GF

Something a special for the occasion

Maldon Oysters. Choose how you'd like them dressed
Classic Mignonette or Dill and Jalapeno.

£4 each.

Pair your Oysters with a Champagne or Prosecco Reception from £6.50 a glass

Kids - £15 per person.
Chicken Tenders & Fries. V option available.

Hog Roast - £25 per person.

Spit Roasted Pork Bun.

Crispy smashed potatoes. Aji verde, pecorino romano, garlic chives. *VG option available*

House Slaw. Greek yoghurt and cider vinegar dressing. *V*

Late Night Snacks From Local Legends

PECK PECK Classic Chicken Burger. Garlic Aioli. Shredded iceberg lettuce. Cheese. Dill pickles. *V option available.*

£10

MOO MOO Classic Beef Burger. Cheese. Lettuce. Tomato.

£10

Fries.

£4