



Dining Function Menu
2026



Pricing

Bronze

2 COURSE • £25.95

3 COURSE • £33.95

Silver

2 COURSE • £35.50

3 COURSE • £42.50

Gold

2 COURSE • £43.95

3 COURSE • £52.95

UPGRADE INDIVIDUAL COURSES
£6 PER UPGRADE, PER COURSE

ADD ON A PALATE CLEANSER
£3.00

ADD ON A CHEESE PLATE
£5.00

Ask about adding a glass of port to compliment your cheese course

ADD ON BREAD AND BUTTER
£4.00

ASK ABOUT ADDING
TEA & COFFEE



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons
After scanning, please click the drop down for "Sit Down Dish Bank"

Prices per person | This menu is pre-order only | A 12.5% discretionary
service charged is added to all functions and pre-orders

Dining

Please select up to three starter, main and pudding options for your guests to choose. We will then cater for any dietary/allergen requirements separately.

TO START

MEAT BASED

- * Chicken liver parfait, caramelised onion jam, cornichons, toasted sourdough
- ** Ham Hock terrine, golden beetroot, piccalilli, wholemeal toast
- *** Potted beef, red onion marmalade, cornichons, mini Yorkshire puddings
- *** Hampshire game terrine, apricot, ale chutney, toasted sourdough
- *** Confit south coast pork belly, kohlrabi, apple and hazelnut salad

FISH BASED

- * Prawn cocktail, Marie Rose sauce
- * Fuller's London Porter smoked salmon, caper butter, fresh horseradish, toasted sourdough
- *** Fuller's River Test trout, fennel, watercress, Granny Smith apple, Cornish orchard dressing

PLANT-BASED

- * Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)
- * Wild mushroom & truffle croquettes, shaved chestnut (pb)
- ** Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)
- *** Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (pb)
- *** Roast heritage carrot, avocado and pomegranate salad, cashew nuts (pb)

SOUPS

- * Roasted tomato soup, basil oil (v)
- ** Roasted butternut squash soup, toasted pumpkin seeds (v)
- ** Leek and potato velouté, crispy leeks (v)
- *** English pea and mint soup, fresh pea salad (v)
- *** Celeriac and apple soup (v)

SHARING STARTERS

Beautifully served platters for family-style feasting between two people

- *** Cobble Lane charcuterie: Coppa, Lomo, chorizo, fennel and garlic salami, olives, pickles focaccia, toasted sourdough
- *** Greek mezze: Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

All soups come with bread and butter but can be plant based and gluten free by removing the bread and whipped butter

*** Gold Menu | ** Silver Menu | * Bronze Menu



TO CLEANSE YOUR PALATE

Raspberry sorbet (pb)

TO EAT

MEAT BASED

- * Pan-roasted Norfolk chicken breast, crushed new potatoes, spinach, wild mushrooms, white wine sauce
 - * Confit Romsey pork belly, spring onion mash, wilted spinach, black pudding, red wine jus
- ** Fuller's London Pride, steak and mushroom shortcrust pie, mash, seasonal greens, red wine gravy
- ** Braised beef cheeks, mash, baby spinach, oyster mushroom, Mrs Owton's bacon, red wine gravy
 - ** Thyme roast chicken, courgette, broad bean, pea, gem, mozzarella salad, lemon dressing
- *** Roast porchetta, garlic mash potato, buttered savoy cabbage, maple roasted carrot, gooseberry compote, cider jus
 - *** Roast sirloin of beef, roast potatoes, roast roots, savoy cabbage, pumpkin & swede mash, Yorkshire pudding, red wine gravy
 - *** Pork chop braised fennel, tomato, peppers, olives, capers, lemon

FISH BASED

- * Pan-fried salmon, leek and potato cake, spinach and dill cream sauce
- ** Pan-roasted gilt head bream fillet, peas, broad beans & samphire, baby potatoes, salsa verde
 - ** Pan-roasted salmon fillet, braised fennel, peppers, tomato, olives, capers, lemon
 - ** Beer battered haddock and chips, crushed peas, tartare sauce, lemon
- *** Roast cod, artichoke veloute, swiss chard, parmentier potatoes, beetroot crisps, parsley oil
 - *** Pan-roasted trout, mussels, celeriac & apple sauce

PLANT-BASED

- * Jerusalem artichoke risotto, sunflower seed, chickpea & candied olive crumb (pb)
- ** Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin, flatbread (pb)
 - ** Beetroot bourguignon, vegan feta, balsamic silver skin onion, pint nuts (pb)
- ** Grilled cauliflower, white beans, spinach, hazelnuts, winter pesto, pomegranate, crispy shallots (pb)
 - *** Spelt risotto, roasted sweet potato, spinach, pomegranate molasses, parsnip crisps (pb)

*** Gold Menu | ** Silver Menu | * Bronze Menu



TO TREAT

COMFORTING PUDS

- * Bakewell tart, crème anglaise (v)
- ** Sticky toffee pudding, vanilla ice cream (v)
- ** Toffee & pecan cheesecake, salted caramel ice cream (v)
- ** Chocolate brownie, salted caramel ice cream
- *** Chocolate & hazelnut mousse, brandy snap bow, blackcurrant coulis (v)

FRUITY

- * Lemon posset, homemade shortbread (v)
- ** Apple & blackberry crumble, custard (pb)
- ** Glazed lemon tart, Fuller's raspberry sorbet (v)
- *** Pear, blackberry & almond strudel, custard (v)

PLANT-BASED

- ** Apple & blackberry crumble, custard (pb)
- * Eton mess (pb)
- ** BBQ pineapple, calamansi lime, pineapple caramel, coconut sorbet (pb)
- ** Berry trifle, custard, mint and basil jelly, set yoghurt (pb)
- *** Coconut panna cotta, poached pineapple, passionfruit (pb)
- *** Raspberry and coconut mille-feuille (pb)

TO INDULGE

BRITISH CHEESE PLATE

Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney, apple, grapes & artisan crackers

Glass of port

Bread and butter with your starter

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Amber Newland

SALES & EVENTS MANAGER

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