

CANAPÉS

Create your own - £5 per portion on each dish

SEAFOOD

St Mawes smoked haddock kedgerree arancini with a coronation dip

Fried Cornish squid, black pepper, roasted garlic aioli

Grilled Fowey scallops, chorizo, garlic & chilli butter

Smoked mackerel on toasted crumpets

Seafood cocktail vol au vent

MEAT

Harbour House Gloucester pork sausage roll with piccalilli

Duck rilette on toasted sourdough

Aged Hereford beef sliders

Chicken Caesar salad

Slow cooked Gloucestershire lamb cutlets, baba ganoush, green harissa couscous, flatbreads

VEGETARIAN / VEGAN

Posh onion rings, tartare sauce (vg)

Aubergine Parm (v)

Mixed olives brined with Mediterranean herbs (vg)

Salt & pepper almonds (vg)

Charred halloumi, sweet chilli sauce (v)

Sticky Asian cauliflower wings (vg)

SHARING WEDDING MENU

2 courses - £40 | 3 course - £50

TO START

Choose up to 5 Items to share amongst the table

Dry-aged beef carpaccio
Duck rillettes, house chutney
Buffalo Chicken Wings, blue cheese sauce

Porthilly Oysters
Classic Prawn Cocktail
Smoked mackerel paté

Crudités with baba ganoush & hummus
Asian Inspired cauliflower wings
Crispy onion rings

THE BIG SHARE

Choose a main, side, vegetable and a salad

MAINS

Aged Beef sirloin, chimichurri
Gloucester Old spot pork belly, apple sauce
Slow cooked shoulder of lamb, garden herb dressing
Whole roasted plaice, salsa verde
Harissa spiced whole roasted cauliflower

SIDES

Dauphinoise seasonal
Roast potatoes
House fries or thick cut chips
Altin's tabbouleh
Creamy polenta

VEGETABLES

Seasonal greens
Truffled Cauliflower cheese
Roast carrots with garlic & herb butter
Braised red cabbage
Charred tenderstem broccoli, flaked almonds

SALADS

Greek salad
Isle of Wight tomato Panzanella
HH chopped salad
Classic Caesar
Dressed mixed leaf

AFTERS

Wogan Coffee Tiramisu
Profiterole Towers, Dark chocolate sauce, toasted hazelnuts
Seasonal Eton Mess
British Cheese Selection with grapes, chutney & crackers

CHOICE 1 - CLASSICS

2 Course - £24 | 3 courses - £30

STARTERS

Crispy onion rings, tartare sauce (vg)

Freshly baked focaccia with balsamic & olive oil (vg)

Prawn cocktail, Marie Rose Sauce

Caesar Salad; baby gem, soft-boiled Cacklebean egg, croutons, anchovies & Grana Padano

MAIN COURSES

Fish & chips: battered skin-on Haddock, thick cut chips, crushed peas, & tartare sauce

Venison & red wine sausage with creamy mash & red onion gravy

West Country mussels cooked in a lemongrass, ginger & chilli Thai broth, served with bread

Gnocchetti with Cavolo Nero pesto & chestnut mushrooms (vg)

AFTERS

House-made sticky toffee pudding, vanilla ice cream, toffee sauce

Affogato with house-made rosemary shortbread

Bakewell tart with raspberry jam & vanilla crème fraiche

Lemon sorbet (vg)

CHOICE 2 - SEASONAL MENU

2 Course - £32 | 3 courses - £40

STARTERS

Fritto Misto with saffron aioli

Black pepper crusted beef carpaccio
With capers, rocket, & Parmesan

Line-caught Southwest mackerel, toasted focaccia,
Black olive tapenade, baby onions & pickled cucumber

Poached fig & warm chicory salad with
Devon Blue & walnuts (v/vg option)

MAIN COURSES

Roast cod, butter beans, spicy Nduja,
charred sweetheart cabbage

Slow cooked West Country lamb shoulder,
truffle dauphinoise & Cavolo Nero

Seafood linguine; prawns, Devon mussels, Palourde clams,
in a shallot, white wine & cream sauce

Grilled aubergine, mozzarella, tahini & lemon dressing,
chickpea ragu (v/vg option)

AFTERS

Wogan coffee tiramisu

Vanilla panna cotta with Cheddar Valley strawberries,
brandy snap & mint

Pineapple carpaccio, coconut sorbet, chilli, mint (vg)

British cheese selection with chutney, grapes & crackers

(v) Vegetarian (vg) Vegan. Please inform us if you have any allergies or dietary requirements.

Our team can advise on any of the 14 allergens that may be present in our dishes. Some products are made off site and have been made in an environment where nuts may be present. An optional 12.5% service charge will be added to your bill. All tips are distributed 100% to the team

BBQ MENU

£40 per person

GRILL

Dry aged Hereford beef burgers

Buffalo & barbecue chicken wings

Marinated king prawn skewers

Cauliflower steaks with gremolata (v/vg)

Grilled halloumi & veg flatbreads with tzatziki & house pickles (v)

SIDES

Corn on the cob

New potato salad

House slaw

Greek salad

DESSERT

Profiterole Tower

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