

FEASTS

Summer

For private dining bookings we offer a selection of feast menus, designed to share.

Choose one of our seasonal menus for your party
Enjoy three sharing starters, followed by the feast of your choice and a family-style sharing dessert
There is an option to add a cheese course onto each menu

We are happy to tweak your menu to suit any dietary requirements and Mark is also happy to work on bespoke menus upon request.

We can also suggest wine pairing for your chosen menu.

Vegetarian and vegan options will be available and dietary requirements or allergies catered for.

CHOP FEAST

£46.00

add Farmhouse Cheese for £8.00 per person

Summer pea salad with Somerset buffalo burrata

Game keema with parathas

Salmonata with grilled flatbread

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Hannan's sugar-pit pork

Downhouse roe deer and lamb chops

Champ

Buttered seasonal vegetables

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Pavlova with Temperley cherries
and Willie's Peruvian Gold chocolate mousse

A GAMEY FEAST

£48.50

add Farmhouse Cheese for £8.00 per person

Flodge smoked salmon 'Hix cure'

Shaved Wye Valley asparagus salad
with Black Cow Cheddar and pickled walnuts

Whipped summer squash with pumpkin seed relish

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Game hot-pot with pickled red cabbage
Saddle of deer with game dumplings
and buttered scallions

Buttered seasonal vegetables
Foxy specials

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Hollis Mead buttermilk pudding
with sea buckthorn berries

SEAFOOD FEAST

£65.00

add Farmhouse Cheese for £8.00 per person

Flodge smoked salmon 'Hix cure' threesome

Korean fried monkfish cheeks

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Mixed grilled fish and shellfish

Summer pea salad
Bavarian potatoes

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Eton Mess
with strawberries

LAND & SEA FEAST

£68.50

add Farmhouse Cheese for £8.00 per person

Heaven and earth

Steamed Wye Valley asparagus with hollandaise

Grilled scallops with broad bean relish

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Grilled Lyme Bay lobster
Hannan's Mighty-marbled sirloin
with bearnaise sauce

Spring pea salad
Crushed Charlotte potatoes

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Iced berries with hot white chocolate sauce