



Wedding & Celebration Menu 2026

MENU I

Light bites

Muhammara - roasted red pepper + walnut filled gems (N/Vg)

Summer greens + pickled Homewood cheese borek cigars (D/G/S)

Roasted grapes, goats cheese + fennel crispbreads (D/G)

Pan con Tomate (vg/G)

Main course sharing dishes

Slowed-cooked white bean, grilled purple sprouting with harissa (Vg)

Grilled hispi cabbage, walnut butter, aleppo chilli + sweet herbs (D/N)

Roasted roots, hazelnut dukkah + tahini cream (Vg/N/S)

Pilaf mixed grains - bulgur wheat + red quinoa, with preserved lemon (Vg/G)

Local mixed leaves with basil, flowers + sweet herbs

House-made heritage grain focaccia (G)

* Subject to seasonal availability

**Let us know if you have dietary requirements or would like to discuss alternatives.

Vg- vegan | G- contains gluten | E- contains egg | N- contains nuts | S- contains sesame |
D- contains dairy | SF - Contains shellfish



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MENU II

Light bites

Cucumber with labneh yoghurt, lemon + thyme (D)

Romesco - red pepper + hazelnut filled gems (N/Vg)

Grilled polenta with whipped feta (D)

Focaccia, rosemary + Ragstone cheese (G/D)

Main course sharing dishes

Artichoke, fresh West Country mozzarella + fennel oil (D)

British asparagus, gribiche (E)

Three Hares Farm heritage tomatoes, toasted sourdough, capers + sherry (G)

Rosemary crushed roasted potatoes, confit Garlic aioli (E)

Local mixed leaves with basil, flowers + sweet herbs

House-made heritage grain focaccia (G)

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MENU III

Light bites

Grilled polenta with spicy green olive tapenade (D)

Hummus + garden crudités (Vg)

Kuku sabzi - Persian soft, sweet herb frittata with saffron yoghurt (E, D)

Cucumber with yoghurt labneh, lemon + thyme (D)

Main course sharing dishes

Grilled aubergine with tahini, cumin + honey (Vg/S)

Green beans with roasted salted almonds (Vg/N)

Papas arrugadas - Canary Island wrinkled potatoes, harissa (Vg)

Courgette, pea, radish, mint & whipped feta (D)

Local mixed leaves with basil, flowers + sweet herbs (Vg)

House-made heritage grain focaccia (G)

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MENU IV

For your sweet tooth

Basque cheesecake with seasonal fruit (D)

Sri Lankan semolina + cashew love cake with rose cream (N/E/D)

Flourless chocolate torta + coffee creme (GF/N/DF)

Sticky toffee pudding + clotted cream (D/G)

Seasonal fruit trifle (D)



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