

Sharing Platters

Each platter serves 10 people - Available on pre order only



WEYSIDE BURGERS

10 mini burgers (3oz) per platter

Choice of:

Beef burgers: cheddar, burger sauce,
Young's ale onion chutney, lettuce

Plant burgers: vegan cheese, burger sauce,
onion chutney, lettuce

Chicken burgers: boneless buttermilk chicken thigh,
cheddar, Asian slaw, gochujang mayo, lettuce
(GF available)

£64

SANDWICHES

10 served on mini brioche buns

Choice of fillings: Chicken and bacon/

Gammon and piccalilli /Mature cheddar and tomato/

Cucumber and dill yogurt Vg

(GF available)

£48

CHARCUTERIE BOARD

Salami, chicken liver pâté on sourdough toast,
smoked honey roast gammon, pigs in blankets,
cornichons, wholegrain mustard

£75

WEYSIDE PUB BOARD

Sausage rolls, lamb croquettes, buttermilk chicken,
cheddar cheese straws, cornichons,
chimichurri mayo, caramelised onion chutney

£75

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ALLOTMENT BOARD (vga)

Smoked garlic hummus, crudités, cauliflower wings,
whipped ricotta with hazelnut dukkha,
romesco sauce and basil oil, vegetables,
flatbread, olives (GF available)

£70

BRITISH CHEESE BOARD

Blue cheese, smoked cheddar and soft cheese (250g of each),
grapes, celery, Young's ale onion chutney,
quince jelly, seeded crackers and watercress (V)

£100

PUDDING BOARD

10 of each mini pudding -

Double chocolate brownie (Vg),
fruit scone with jam and clotted cream,
lemon posset topped with a fresh berry (GF)

£65

SIDES

Serve 10

Triple cooked chips (vg) (GF available) £40

Truffle & parmesan triple cooked chips £45

Rosemary & garlic roasted new potatoes £45

Greek salad: Feta, olives, cherry tomato, cucumber,
mixed leaves, house dressing (vga) £45

Green slaw: fennel, apple & watercress green slaw (vg) £45

Silver Set Menu

Three courses £40 - Two courses £34

Available on pre-order only - Minimum 15 people



STARTERS

Chilli butter king prawns, avocado pico de gallo, coriander
Marinated heritage tomatoes, whipped feta, lemon herb crumb, basil /vga
Herbed chicken ballotine, smoked garlic aioli, pickled shallots,
crispy chicken skin

MAINS

Cod belly schnitzel, burnt lemon, fresh horseradish, capers,
chervil, fries & tartar sauce
Chicken supreme, café au Lait sauce, tarragon potato mash,
wilted spinach, baby onions & mushrooms
Creamy mushroom tagliatelle, truffle oil,
herb crumb, parmesan /vga

DESSERTS

Lemon tart, strawberries, clotted cream /v
Vanilla cheesecake, rhubarb coulis & white chocolate shavings /v
Chocolate brownie, chocolate sauce & vanilla ice cream /vg
British cheese, quince jelly, seeded crackers, celery, grapes /v



/v Vegetarian - /vga: Vegan available - /vg: Vegan

Please indicate on the pre-order form of any food allergy or intolerance - All prices are inclusive of VAT
All menus are samples and subject to change. We are happy to cater for any dietary requirements,
please speak to us upon booking. Fish dishes may contain bones.



Gold Set Menu

4 courses £75

Available on pre-order only - Minimum 15 people

For the table

Bread selection, confit garlic butter and olives /vga

STARTERS

Smoked salmon mouse, avocado salsa, lemon dressing, soft boiled quail eggs

Cream cheese stuffed courgette flowers, basil oil, pea purée /vga

Beef tartare, potato chips, shallots, gherkins, capers, garlic butter

MAINS

Red wine beef cheeks , parmesan pomme purée, asparagus,
tomato, & lemon gremolata

Vegetarian ragu ala bolognese, linguine, herb crumb,
parmesan, garlic oil /vga

Pan fried monkfish, shrimp butter, purple sprouting broccoli, potato cake

DESSERTS

Burnt Basque cheesecake, peach & pink pepper jam /v

White & dark chocolate roulade, Chantilly cream, chocolate sauce /v

Pavlova dessert, raspberry sorbet, white chocolate shavings, lemon syrup /v

British cheese board, quince jelly, seeded crackers, celery, grapes /v



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Drinks

We have a wider choice of drinks available on demand -
Full wine list and description available on our website



ROSE WINE

Quercus Merlot Rose £31.25
Cuvee Florette Provence £33
Minuty Provence Rose £39
Lady A Provence £41
Whispering Angel £47

CHAMPAGNE

& SPARKLING WINE

Casa Canevel Prosecco rose £39.50
Tempio Prosecco DOC £36.25
Veuve Clicquot Brut £92.50
Nyetimber Cuvee Classic £67.50
Nyetimber Rose £77.50
Steinbock Alcohol free £34.50

WHITE WINE

Crisp & Vibrant

Esprit Marin Picpoul de Pinet £34.25
Violetto Pinot Grigio DOC £29.50
Featherdrop Bay Sauvignon Blanc £35.75
Floral & Rounded
Gavi Ca di Mezzo £36.25
Vina Torcida Rioja Blanco £29
Vinalthau Viognier £37.25
Ripe & Aromatic
Angelo Cataratto £26.50
Muller's Valley Chemin Blanc £35.75
Morande Sauvignon Blanc £30.75

RED WINE

Spicy & Indulgent

Roccalana Montepulciano £28.50
La Tournee Syrah Grenache £37
Conde Valdemar Rioja Reserva £45
Mellow & Fragrant
Bodega Norton Porteno Malbec £32
Morandé Colección Privada Merlot £30
Jealousy Pinot Noir £33
Rich & Complex
Finca La Colonia Coleccion Malbec £38
Chateau Bourdicotte Bordeaux £38
Domaine Tournon Shiraz £42

MAGNUMS

Nyetimber Cuvee Classic £135
M de Minuty - Rose £78
Whispering Angel £94
The Chocolate Block £102
Finca La Colonia Malbec £76

COCKTAIL TREES (12)

Espresso Martini £138
Passion fruit Martini £38

BOTTLES (per 6)

Peroni bottle £33.30
Corona bottle £33
Rekorderlig £40.80
Peroni 0% £28
Corona Cero £27.60
Guinness 0% £35.40
Beaver Lazer Crush £30.30
Rekorderlig strawberry & lime 0% £33.60

JUG

Pimm's (2 pints) £25.70

We also have a wide selection of soft drinks and alcohol free options. More wines available on demand.



Something Extra

We're here to ensure that your party is one to remember!
Why not add to your event with a glass of bubbles on arrival
or a late night bites station to tackle late night cravings.

Here are some ideas to make
your occasion extra special:

Champagne on arrival
Sharing spritz
Beer buckets
Magnums
Bespoke welcome cocktail
Oyster station
Late night bites



The extra mile

We're here to ensure that you and your guests have a
simply fantastic time with us. So please, do let us know if
you have any particular requests and we will always do
our best for you.