

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:

10 buttermilk boneless chicken leg mini burgers (3 oz), cheddar, lemon and herb mayo, pickled red onion, rocket, tomato (GF available) £64

SANDWICHES

20 mini sandwiches
served on white and brown bread
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

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







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





Drinks

We have a wider choice of drinks available on demand -Full wine list ans 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

WHITE WINE

Crip & Vibrant
Esprit Marin Picpoul de Pinet £34.25
Vialetto 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

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

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

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

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





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.