



# Sharing Platters

Each platter serves 10 people - Available on pre order only



## WEYSIDE BURGERS

10 mini burgers (3oz) per platter

Choice of:

Beef burgers: cheese, burger sauce, lettuce

Plant burgers: vegan cheese, burger sauce, lettuce

Chicken burgers: buttermilk boneless chicken leg,  
cheese, lemon and herb mayo, rocket

(GF available)

£65

## 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 mayo (Vg)

(GF available)

£48

## CHARCUTERIE BOARD

Chicken liver pâté on sourdough toast, salami,

bresaola, smoked honey roast gammon,

prosciutto - 100g of each,

cornichons, wholegrain mustard

£80

## WEYSIDE PUB BOARD

Sausage rolls, beef croquettes, buttermilk chicken,

cheddar cheese straws, cornichons,

chimichurri mayo, caramelised onion chutney

£80

*Please inform us on the pre order form if you have a food allergy or intolerance.  
All prices are inclusive of VAT.*



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## ALLOTMENT BOARD (vgd)

Smoked garlic and thyme hummus, crudités,  
cauliflower wings, whipped ricotta with basil oil,  
vegetables, harissa soy yogurt, flatbread, olives  
(GF available)

£65

## 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)

£90

## 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: vegan feta, olives, cherry tomato, cucumber,  
mixed leaves, house dressing (vg) £45

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

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# 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



# Silver Set Menu

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## 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,  
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## 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



*/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.*



# 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 £32  
Cuvee Florette Provence £34  
Minuty Provence Rose £40  
Whispering Angel £49

## WHITE WINE

Crisp & Vibrant  
Esprit Marin Picpoul de Pinet £35  
Violetto Pinot Grigio DOC £30  
Featherdrop Bay Sauvignon Blanc £36.5  
Floral & Rounded  
Gavi Ca di Mezzo £37  
Vina Torcida Rioja Blanco £29.50  
Ripe & Aromatic  
Angelo Cataratto £27  
Muller's Valley Chemin Blanc £36.5  
Morande Sauvignon Blanc £31.5  
Vinalthau Viognier £38

## 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

Tempio Prosecco DOC £37  
Casa Canevel Prosecco Rose £40  
Veuve Clicquot Brut £94.50  
Nyetimber Cuvee Classic £69  
Steinbock Alcohol free £35

## RED WINE

Spicy & Indulgent  
Montepulciano Umani Ronchi £39.5  
La Tournee Syrah Grenache £38  
Mellow & Fragrant  
Bodega Norton Porteno Malbec £33  
Morandé Colección Privada Merlot £31  
Jealousy Pinot Noir £34  
Rich & Complex  
Artisan's Blend Shiraz Cabernet £35  
Roccalanna Negroamaro £27  
Finca la Colonia Coleccion Malbec £39

## BOTTLES (per 6)

Peroni bottle £33.90  
Corona bottle £33.60  
Rekorderlig £41.40  
Peroni 0% £29.40  
Corona Cero £27.60  
Guinness 0% £36.60  
Beaver Lazer Crush £30.90  
Rekorderlig strawberry & lime 0% £34.20

## JUG

Pimm's (2 pints) £25.30

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.