

FESTIVE *packages*

With shoreline inspiration, we've brought together some great ideas for festive celebrations. We can cater for all events & happy to work with you to make your booking nice & easy to organise with warm hospitality on the day of your visit.

evening feast £58pp

From 5pm for 8+ppl

Share a festive meal with specials chosen from our landings board with festive flare & a selection of starters to share.

Coombeshead sourdough, butter, Dorset sea salt cured trout, pickles, butter dressing
Game terrine, pickled prunes
Potato, parmesan & sage straws

And followed by sharing from our landings board

Poached hake fillet, herb mash
Aged and grilled short rib, sourdough glaze

Pearl Barley, crispy artichoke, confit onion, ricotta
(vegetarian option on request)

Served with pink fir potatoes & greens

'And after'

Madeleines, chocolate orange sauce

& optional...

Espresso martini (£9 supplement)

Neal's yard cheese, Hafod cheddar,
Tunworth, apple chutney (£5 supplement)

for the table

Coombeshead sourdough per guest £2

Maldon, mignonette (3/6) £11.5/ 23

Dressed Maldon, roasted peach bellini granita £5

Crispy oyster, Sussex 'Do'ya', oregano oil (2) £12

Faber selection (2 Maldon naked, 2 dressed, 2 crispy) £30

Smoked haddock croquettes (3) £12

apertifs

English 75 £15

Alcohol free ginger &
cranberry spritz £8

Botivo, cranberry, ginger beer

oysters AND bubbles

We can come to you!

You can book our oyster bar & shuckers at your event!

Farm fresh oysters shucked on our oyster bar, ideal for parties, drinks receptions & office parties.

book & see more here

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

A discretionary 12.5% service charge will be added and goes directly to our amazing front of house and back of house teams.