GROUP MENU

THIS MENU IS DESIGNED FOR PARTIES OF 20 OR MORE

TO START

SOUP OF THE DAY
A WARM CRUSTY ROLL
£8

SALT & PEPPER KING PRAWNS
ASIAN SALAD AND A SWEET CHILLI DIPPING SAUCE
£9

CRISPY WHITEBAIT
HOMEMADE TARTARE SAUCE AND GRILLED LEMON
£8.50

THE MAIN EVENT

CHICKEN BALLONTINE
CHICKEN BREAST WRAPPED IN PARMA HAM, DAUPHINOISE POTATOES, HERITAGE CARROTS AND THYME JUS
£20

12OZ RUMP STEAK
28 DAY AGED STEAK COOKED TO YOUR LIKING AND SERVED WITH CHIPS, BEER BATTERED ONION RINGS, SALAD AND OPTIONAL STEAK GARNI
£26

STEAK & NAILMAKER ALE PIE
OUR HOMEMADE STEAK AND ALE PIE TOPPED WITH SHORTCRUST PASTRY SERVED WITH A CHOICE OF POTATOES, GARDEN / MUSHY PEAS OR SEASONAL VEGETABLES
£16

HADDOCK & CHIPS
NAILMAKER BEER BATTERED FRESH FILLET OF HADDOCK, CHIPS, MUSHY PEAS AND TARTARE SAUCE
£16

LENTIL BOLOGNESE
BRAISED PUY LENTILS IN RED WINE ON RIGATONI PASTA SERVED WITH TOASTED GARLIC BREAD AND PARMESAN
£16

BEEF SHIN OSSOBUCCO
SLOW BRAISED SHIN OF BEEF IN A BOURGUIGNON SAUCE, CREAMY MASHED POTATOES, CRISPY KALE AND PICCOLO PARSNIPS
£24

TO FINISH

WARM 'SNICKERS' BROWNIE
PEANUT BRITTLE, CARAMEL SAUCE AND VANILLA ICE CREAM
£7.50

MISO STICKY TOFFEE PUDDING
CARAMELISED BANANAS, VANILLA ICE CREAM OR CUSTARD
£7.50

HONEY & FENNEL CRÈME BRÛLÉE
FENNEL SEEDS AND STOLLEN BISCOTTI
£7.50

LEMON & PASSIONFRUIT TART
EXOTIC FRUIT SALSA AND MERINGUE
£7.50

LUXURY ICE CREAMS
ASK OUR SERVER FOR THE LATEST FLAVOURS
£7.50

WEIGHTS ARE APPROXIMATE BEFORE COOKING

FOR ALLERGEN OR INTOLERANCE INFORMATION, PLEASE ASK OUR TEAM. PLEASE NOTE THAT ALTHOUGH WE WORK TO THE HIGHEST POSSIBLE PREPARATION STANDARDS, WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% ALLERGEN FREE.