



brasserie sharing menu

20 per head | minimum 20 guests
add prosecco reception +6.00

a selection of the following for the table

daily baked breads, beurre noisette (v)

cheeseburger sliders, smoked lancashire cheese, tomato, dill pickle

spring roll, confit chicken, sweet chilli dip

haddock & smoked salmon fishcake, sweet chilli dip

hummus, basil oil, pine nuts, flatbread (gf*) (v) (ve)

cauliflower fritters, buffalo sauce (v) (ve*)

baked potato skins, spiced salt, crème fraiche & chive dip (gf) (v)

buttered onion & thyme croquettes, piccalilli (v)

fries (gf) (v) (ve)

house salad (gf) (v) (ve)

(gf) - can be made gluten free upon request | (ve*) - can be made vegan upon request*

allergies | intolerances | dietary requirements
please notify upon sending your pre-order

booking t&c's

full pre-order is required 7 days prior to your booking
we do not split bills - you will be presented with one bill upon departure
any amendments within 24 hours of your booking will be charged
a deposit may be required | an optional 10% service charge will be added to all tables of 10+