



4 Course Fire Pit Menu



This menu is served to share

Canapés

Choose 4 from our canapé menu

Starters

Mushroom pate, tarragon butter, sourdough, pickled beetroot (V)

Roast beetroot, curd, nettle pesto (V)

Tabouleh fritters, spicy tomato salsa, flatbread (V)

Bruschetta, anchovy, caper, tomato, basil

Roasted asparagus, crispy guanciale, soft egg, lemon, parmesan (+ £1.50 supplement)

Charred hispi cabbage, romesco sauce, pangrattata, Manchego (V)

Roasted carrot dip, herb croutons, gremolata, dukkah (Ve)

Chicken liver pâté, celeriac remoulade, toasted sourdough

Braised beef short rib, honey, soy & ginger glaze, pickled greens

Buffalo mozzarella, slow roasted tomatoes, balsamic, pangrattata, olive oil (V)

Grilled sardines, sourdough toast, aioli

Feast served from our fire pit

Whole somerset lamb, salsa verde (+ £5 Supplement)

Local pork, apple sauce

Whole chickens, fennel mayonnaise

Côte de boeuf, chimichurri (+ £5 Supplement)

Herb stuffed bass, lemon mayonnaise (+ £5 Supplement)

Salt baked bass, lemon mayonnaise (+ £5 Supplement)

Lobster, garlic butter (1/2 Lobster per person) (+ £12 Supplement)

Honey glazed, cedar planked salmon (+ £5 Supplement)

Wood roasted aubergine, goats curd, sunflower seed pesto (V)

Pit cooked cauliflower, tahini yogurt, pomegranate, dukkah (V)

Served with a selection of our salads

Choose 4 from our salad menu

Dips

Choose 2

Our dips are great served down the table for your guests to enjoy

Hummus

Baba Ghanoush

Tsatziki

Roasted carrot dip

Labnah



Pudding

White chocolate cheesecake, raspberry compote

Blackberry & apple galette, crème fraîche

Spiced plum cake, raspberry sauce, clotted cream

Autumn fruits pavlova

Tiramisu

Pecan pie, sweet cream

Lemon posset, passionfruit sauce, homemade shortbread

Dark chocolate pot, salted caramel, sunflower seed brittle

Stem ginger & lemon cheesecake, tuille biscuit

Treacle tart, clotted cream

Orange & polenta cake, vanilla cream

Roasted pear, mascarpone, oat crumble, toffee sauce

Lemon tart, Crème fraîche

Elderflower panna cotta, honey shortbread

Gooseberry fool

Eton Mess

Fire grilled rum-soaked pineapple & coconut cream (£2 supplement)

Local cheese board

Westcomb Cheddar, Somerset Brie, Dorset Blue Vinney, Medjool dates,
homemade rye crackers, chutney, honey, grapes

This can be served individually plated to the table or as a large cheese board served from a central buffet table.



Our Lamb

We source our lamb from the best local farmers in Somerset. It is then butterflied, basted in a mix of herbs and oils and cooked on an asado cross over our fire pits. We cook our lamb for a minimum of 6 hours and serve it with homemade salsa verde

Our Pork

We source our pork from the best local farmers in Somerset, it's basted in Somerset cider for a minimum of 6 hours over our fire pits. We serve it with homemade apple sauce

Our Chicken

We source our chickens from wonderful local chicken farmers that have acres of land for the chickens to roam. Producing the best free-range chickens in the county. We cook the chickens over our fire pits until they are perfectly cooked and serve them with fennel mayonnaise.