

Hen Party Sharing Menu 2026 £55 p/h

Savoury > Choose 2 Main & 2 Sides or 1 Main, 3 Sides, to Include Freshly Baked Bread.

Dessert > Choose 1 option for the table or two Mini desserts to try!

(Vegan, Dairy and Gluten free Options available)

Savoury

Meat

Smoked Paprika & Cumin Chicken Thighs, Garlic Yogurt & Arbequina Olive Oil (gf)

Proscuitto Wrapped Pork Tenderloin, Butternut Puree, Cider Cream Sauce (gf)

Roast Lamb Rump, Sweet Potato, & Salsa Verde (gf)

Veg

Manchego & Membrillo Chutney Tart (V)

Roasted Cauliflower, Tangy Butterbean Puree, Chimichurri (Ve/gf)

Fish

Pan Roasted Salmon, Fresh Herb & Capers Salsa (gf)

Grilled Tiger Prawns with Garlic, Sherry & Parsley (gf)

Sea Bass, Charred Red Pepper & Tomato Salsa (gf)

Sides

Smoked Paprika Potato, Bravas Sauce, Aioli (V)

Giant Cous Cous & Roasted Vegetable Salad, Confit Garlic Oil (Ve)

Spiced Butternut, Pickled Red Onion & Toasted Seed Salad, Tahini (V)

Maple & Cumin Roasted Carrots, Lemon & Pepitos Gremolata (Ve)

Charred Tenderstem, Tangy Hummus & Toasted Seeds (Ve)

Sweets

Double Chocolate & Salted Caramel Brownie, Vanilla Ice Cream (V)

Zesty Orange, Olive Oil & Polenta Cake, Vanilla Crème Fraiche (V/gf)

Baked Vanilla & Brown Sugar Cheesecake, Fruit Compote (V)

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream Ice cream (V)

Chocolate & Raspberry Ganache Tart, Vanilla Crème Fraiche (V)

Espresso Martini Mousse Cheesecake (V)

