



SHARING & GRAZING

B U F F E T

£15 per person - Minimum of 20 persons

Crispy Shropshire chicken thighs, sriracha ketchup

Wild mushroom arancini, truffle aioli (vg)

Lemon & herb houmous, seasonal crudites (vg)

Welsh rarebit bites, beer onions (v)

Cumberland sausage roll brown sauce

Padron peppers, smoked salt (vg)

Smoked haddock & leek fishcakes tartare sauce

Add Fries or Chips - £2.50 per person

C H A R C U T E R I E B O A R D

*British charcuterie - chorizo, salami, coppa, parmesan, Nocellara olives, caperberries,
balsamic vinegar, coldpress oil, sourdough*

£90

P L O U G H M A N S B O A R D

*Pork, apple & leek sausage rolls, handmade Scotch eggs, Davidstow cheddar, Honey roast
ham, beer mustard, piccalilli, chutney, sourdough*

£75

M I N I S L I D E R B O A R D

Choose from one of our slider boards, 10 sliders per board, served with fries:

County Arms burger, beef patty, cheese, iceberg, burger sauce £65

Breaded chicken thigh burger, sriracha ketchup burger £60

BBQ pulled jackfruit, chilli slaw (vg) £60

Beer battered soft shell crab burger, chilli slaw & hot sauce mayo £75

Plant burger, vegan cheese, iceberg, burger sauce (vg) £65

S A N D W I C H E S

£15 per person - Minimum of 10 persons

Smoked salmon & dill cream cheese, Cheese, pickle & tomato, Ham, mustard & rocket,

Egg & cress, Beef, horseradish & rocket, served with fries.

*Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
We're proud to be championing British farmers and producing fresh food sustainably. An adults recommended daily allowance is 2000 Kcal
Tables of 4 or more are subject to a discretionary service charge of 12.5%*



PRIVATE DINING MENU A

Two Courses £40 - Three Courses £50

AMUSE BOUCHE

*Creamed cauliflower soup, white truffle oil
+£2 surcharge*

STARTERS

*Somerset mushroom soup, gremolata, sourdough toast (vg)
Roast pork belly, plum chutney, crackling
Terrine of smoked salmon, smoked mackerel & cured trout, sourdough toast
Mixed heritage tomatoes, buffalo mozzarella, basil oil (v)*

MAINS

*Breaded Shropshire chicken breast stuffed with smoked ham & Davidstow cheddar, new
potatoes, green leaves, lemon dressing
Baked cod florentine, hollandaise, parmentier potatoes, tenderstem brocolli
Braised rib of beef, horseradish mash, seasonal greens, red wine gravy
Handmade spinach & sweet potato gnocchi, romesco sauce (vg)
Dry-aged medium rare sirloin steak, triple cooked chips, watercress salad, peppercorn sauce
+£5 surcharge*

PUDDINGS

*Baked cheesecake, seasonal fruit compote
Sticky toffee pudding, vanilla ice cream
Chocolate brownie, salted caramel ice cream (vg)*

CHEESE BOARD

*Cashel blue, seeded crackers, grapes, quince jelly (v)
+£10 surcharge*

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PRIVATE DINING MENU B

Two Courses £55 - Three Courses £70

AMUSE BOUCHE

Wild mushroom soup cappuccino, white truffle oil

STARTERS

Somerset mushroom soup, gremolata, sourdough toast (vg)

Beef fillet carpaccio, pickled mushroom, pitchford cheddar, truffle vinaigrette

Seared scallops, minted pea puree, bacon crumb

English burrata, heritage tomato bruschetta, basil oil (v)

MAINS

Confit duck leg, fondant potato, seasonal cabbage, plum jus

Roasted stone bass fillet, champagne sauce, tenderstem broccoli, crushed potatoes

Saffron & seasonal vegetable risotto (vg)

Roast chicken breast, roast new potatoes, tenderstem broccoli, wholegrain mustard sauce

Medium rare fillet steak, dauphinoise potato, watercress, confit tomato, peppercorn sauce

+£5 surcharge

PUDDINGS

Baked cheesecake, seasonal fruit compote

Sticky toffee pudding, vanilla ice cream

Chocolate & brandy mousse

Strawberry & champagne jelly, fresh fruits (vg)

CHEESE BOARD

Cashel blue, seeded crackers, grapes, wine jelly (v)

+£10 surcharge

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CANAPÉS

Minimum of 20 guests

Choose three items - £12 p.p.

Choose five items - £17.50 p.p.

Goats' cheese and caramelised red onion tartlet / v
Smoked salmon blini, lemon mayonnaise
Smoked haddock croquettes, wholegrain mustard aioli
Cyder battered haddock, chip, minted peas, tartare
Panko pork belly, champagne apple sauce, crackling
Mini Yorkshire pudding, slow roast Aberdeen Angus, horseradish cream
Wild mushroom arancini, truffle aioli / vg
Chicken Caesar salad crostini, smoked anchovy
Honey and mustard glazed pork meatball
Heritage tomato, cucumber, nocellara olive, feta, olive oil / vgo

add our trio of sweet canapes - £7.50 p.p

Lemon Curd Meringue Tartlet
Mini Fresh mix berries Tartlet with Vanilla Crusted
Mini chocolate brownie

LATE NIGHT SNACKS

10 items per platter

Cumberland sausage baps £50

Smoked bacon baps £50

Grilled flat Mushroom baps, truffle mayonnaise (vg) £45

Sausage rolls, English mustard £50

Cyder battered haddock baps, tartare sauce £65

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