

FEASTING MENU

Autumn

48 *per person*

Served family style

House Baked Rolls, Salted Butter

TO START

Baked Ricotta, Parmesan, Autumn Tomatoes, Pesto

Roasted Whisky Pork Ribs, Apple & Kohlrabi Salad

MAIN EVENT

Grilled Cotswold Chicken, Sage, Lemon & Garlic Butter

Roast Brixham Hake, Atlantic Prawns, Spinach, Brown Butter

Individually plated option for vegetarian guests:

Salt Baked Celeriac, Wild Mushroom & Beetroot Pithivier, Chestnut Truffle Gravy

Steamed Autumnal Greens | Hand-Cut Chips

SWEET THINGS

Boozy Sticky Toffee Pudding, Clotted Cream

Caramel Pavlova, Roast Quince, Passion Fruit

[Click for Calories](#)



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THE BUILDERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

FEASTING MENU

Autumn

65 *per person*

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House Baked Rolls, Salted Butter

TO START

Duck Liver Parfait, Blood Orange Chutney
Montgomery Cheddar Souffle, Spinach, Mustard Sauce

MAIN EVENT

Roast Glenarm Shorthorn Beef Rump, Girolles, Autumn Truffle, Madeira Gravy
Brixham Cod, Queen Scallops, Cavolo Nero, Brown Butter

Individually plated option for vegetarian guests:

Baked Delica Pumpkin, Pecorino Risotto, Pistachio Pesto

Duck Fat & Rosemary Roast Potatoes | Steamed Autumnal Greens

SWEET THINGS

Profiteroles, Orange Malt Cream, Salt Caramel Chocolate & Hazelnuts
Lemon & Treacle Sponge, Proper Custard & Jersey Cream

[Click for Calories](#)



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BOLT - ONS

Severn & Wye Smoked Salmon, Neals Yard Crème Fraîche,
Pickles, Rye (*minimum of 10*) +75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney +75 *serves four to six*



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