



AUTUMN **PUB FEASTING**

Available Monday - Friday lunch only

48 *per person*

Served family style

Sourdough, Garlic & Rosemary Butter

TO START

Venison & Haggis Scotch Egg, Roasted Apple & Plum Ketchup

Whipped Long Lane Ricotta, Chicory, Radish, Walnuts

MAIN

Herb Roasted Chicken, Smoked Garlic & Bacon Sauce

Angus Beef Cottage Pie

Individually plated option for vegetarian guests:

Celeriac Schnitzel, Kohlrabi & Apple Slaw, Mustard Sauce

Fries, Aioli | Winter Tomato Salad

Roasted Savoy Cabbage, Cavolo Nero

SWEET THINGS

Dark Chocolate & Sea Salt Truffles

[CLICK FOR CALORIES](#)



THE BUILDERS ARMS

Allergies? Please tell your server. All prices include VAT. An optional 12.5% service charge will be included on your bill.



AUTUMN **FEASTING MENU ONE**

60 *per person*

Served family style

Sourdough, Garlic & Rosemary Butter

TO START

Venison & Haggis Scotch Egg, Roasted Apple & Plum Ketchup
Whipped Long Lane Ricotta, Chicory, Radish, Walnuts

MAIN

Herb Roasted Chicken, Smoked Garlic & Bacon Sauce
Grilled Angus Flat Iron, Peppercorn Sauce

Individually plated option for vegetarian guests:

Celeriac Schnitzel, Kohlrabi & Apple Slaw, Mustard Sauce

Fries | Winter Tomato Salad
Roast Savoy Cabbage, Hazelnuts

SWEET THINGS

Guinness Sticky Toffee Pudding, Malt Butterscotch,
Clotted Cream

[CLICK FOR CALORIES](#)



THE BUILDERS ARMS

Allergies? Please tell your server. All prices include VAT. An optional 12.5% service charge will be included on your bill.



AUTUMN FEASTING MENU TWO

80 *per person*

Served family style

Sourdough, Garlic & Rosemary Butter

TO START

Duck Liver Parfait, Plum Chutney
Whipped Long Lane Ricotta, Chicory, Radish, Walnuts

MAIN

Côte de Boeuf, Grilled Shallots, Sauce Bordelaise
Day Boat Market Fish, Grilled Fennel, Bouillabaisse Sauce

Individually plated option for vegetarian guests:

Celeriac Schnitzel, Kohlrabi & Apple Slaw, Mustard Sauce

Montgomery Cheddar Cauliflower Cheese
Hand Cut Chips | Winter Tomato Salad
Roast Savoy Cabbage, Hazelnuts

SWEET THINGS

Bramley Apple, Blackberry & Hazelnut Crumble, Custard
Dark Chocolate & Sea Salt Truffles

[CLICK FOR CALORIES](#)

THE BUILDERS ARMS

Allergies? Please tell your server. All prices include VAT. An optional 12.5% service charge will be included on your bill.





AUTUMN SUNDAY FEASTING MENU

60 *per person*

Served family style

Sourdough, Parsley & Roasted Garlic Butter

TO START

Venison & Haggis Scotch Egg, Roasted Apple & Plum Ketchup

Whipped Long Lane Ricotta, Chicory, Radish, Walnuts

MAIN

Sage & Truffle Roasted Chicken

Roast Mustard Cured Angus Beef

Individually plated option for vegetarian guests:

Celeriac & Truffle Pithivier

Madeira Gravy | Yorkshire Puddings | Roast Potatoes

Carrots | Parsnips | Greens

SWEET THINGS

Guinness Sticky Toffee Pudding, Malt Butterscotch,

Clotted Cream

[CLICK FOR CALORIES](#)



THE BUILDERS ARMS

Allergies? Please tell your server. All prices include VAT. An optional 12.5% service charge will be included on your bill.



BOLT-ONS

Smoked Chalk Stream Trout, Neal's Yard Crème Fraîche,
Pickles, Rye 75 *serves four to six*

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



THE BUILDERS ARMS

Allergies? Please tell your server. All prices include VAT. An optional 12.5% service charge will be included on your bill.