



PUB LUNCH FEASTING MENU

SUMMER

Available for Monday-Friday lunch bookings only

48 per person

Served family style

Sourdough Baguette, Salted Butter

TO START

Creedy Carver Duck Terrine, Brioche

House Caesar, Smoked Anchovies

Individually plated option for vegetarian guests:

Fried Burrata, Gazpacho, Pickled Tomatoes

MAIN

Roast Chicken, Basil, Provençal Vegetables

House Pie, Mash & Gravy

Individually plated option for vegetarian guests:

Grilled Aubergine, Sheep's Milk Labneh, Pomegranate, Tahini

Hand Cut Chips / Ed's Veg Leaf Salad

SWEET THINGS

Pump Street Chocolate Mousse, Cherries

[CLICK FOR CALORIES](#)

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



FEASTING MENU ONE

SUMMER

Available for Monday-Saturday bookings only

60 *per person*

Served family style

Sourdough Baguette, Salted Butter

TO START

Smoked Chalk Stream Trout, Cucumber, Fennel Crackers

Creedy Carver Duck Terrine, Brioche

Individually plated option for vegetarian guests:

Fried Burrata, Gazpacho, Pickled Tomatoes

MAIN

Roast Chicken, Basil, Provençal Vegetables

Angus Flat Iron, Roasted Mushrooms

Individually plated option for vegetarian guests:

Grilled Aubergine, Sheep's Milk Labneh, Pomegranate, Tahini

Hand Cut Chips | Spring Cabbage, Salsa Verde | Ed's Veg Leaf Salad | Peppercorn Sauce

SWEET THINGS

Pump Street Chocolate Mousse, Cherries

[CLICK FOR CALORIES](#)

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FEASTING MENU TWO

SUMMER

Available for Monday-Saturday bookings only

80 *per person*

Served family style

Sourdough Baguette, Salted Butter

TO START

Hereford Beef Tartare

Red Prawns, Cucumber, Grapefruit, Mint

Individually plated option for vegetarian guests:

Fried Burrata, Gazpacho, Pickled Tomatoes

MAIN

Roast Chicken, Basil, Provençal Vegetables

Angus Prime Rib, Roasted Garlic

Individually plated option for vegetarian guests:

Gilled Aubergine, Sheep's Milk Labneh, Pomegranate, Tahini

Hand Cut Chips | Spring Cabbage, Salsa Verde | Ed's Veg Leaves | Béarnaise | Peppercorn Sauce

SWEET THINGS

Strawberry & Pistachio Tart, Neal's Yard Crème Fraîche

Salted Almond Truffles

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SUNDAY FEASTING MENU

SUMMER

Available for Sunday bookings only

60 *per person*

Served family style

Sourdough Baguette, Salted Butter

TO START

Smoked Chalk Stream Trout, Cucumber, Fennel Crackers

Creedy Carver Duck Terrine, Brioche

Individually plated option for vegetarian guests:

Fried Burrata, Gazpacho, Pickled Tomatoes

ROASTS

Angus Beef Rump, Horseradish Crème Fraîche

Roast Chicken, Bread Sauce

Individually plated option for vegetarian guests:

Potato, Leek & Tunworth Pie, Greens, Gravy

Madeira Gravy | Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables

SWEET THINGS

Pump Street Chocolate Mousse, Cherries

[CLICK FOR CALORIES](#)

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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*



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