

Canapés

£30 per board

Each board consists of 12 of the same canape

SEA

Smoked mackerel croquette, watercress mayo 3563 kCal

Mini fish & chips, tartare sauce 1801 kCal

Smoked salmon blini, aioli 5711 kCal

FARM

Mini chicken Caesar salad 4095 kCal

Beef lollipops, sticky molasses glaze 2166 kCal

Mini mac & cheese, truffle oil (v) 6485 kCal

GARDEN

Quinoa salad, courgette, pea and vegan feta 2818 kCal

Black quinoa meatball, watercress mayo 4019 kCal

Sun dried tomato, burrata & basil crostini 2302 kCal

BAKERY

Mini brownie, chocolate sauce 3274 kCal

Mini sticky toffee pudding, toffee sauce 2046 kCal

*All calorie information is per board

Sharing Boards

All boards serve up to 8 people

Baked Charcuterie Sharer

Dorset Coppa, chorizo, Suffolk salami, olives, pickles & sourdough 1964
KCal £90

Cheeseboard Sharer

Beauvale Blue, Baron Bigod soft cheese, Pitchfork cheddar, celery,
grapes, onion chutney, crackers 3452 kCal £100

Ploughman's Sharer

Scotch eggs, sausage rolls, glazed ham, cheddar, apple, celery, piccalilli
6878 kCal £90

Farm Sharer

Camembert, hummus, crudites (vg) 1531 kCal £90

Young's Classic Sliders with fries

Beef burgers sliders, pink pickled onions, gherkins, cheese, lettuce, fries
7402 kCal £80

Young's Vegan Sliders with fries

Plant burger sliders, pink pickled onions, gherkins, cheese, lettuce, fries
5745 kCal £80

British Pub Experience

Kensington Classic Set Menu

£38 per person

Starters

Seasonal soup – Our delicious soup made with the freshest seasonal ingredients (v) 330kCal

Seasonal sausage roll, HP sauce 503 kCal

Seasonal Scotch egg, beer mustard 1249kCal

Mains

Plant burger - vegan cheese, red onion & Young's ale onion chutney, beef tomato, watercress mayo, fries (vg) 1015kCal

Britannia beef burger - Davidstow cheddar, red onion & Young's ale onion chutney, beef tomato, watercress mayo, fries 1336 kCal

Cyder battered haddock - triple cooked chips, tartare, marrowfat mushy peas, curry sauce 929 kCal

Puddings

Seasonal crumble, custard 391 kCal

Double chocolate brownie, vanilla ice cream 561 kCal

Selection of Jude's ice cream (3 scoops)

All menus are samples and subject to change. We are happy to cater for any dietary requirements, please speak to us upon booking. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Fish dishes may contain bones. Each sharing platter serves 8 people.

British Pub Experience

Chelsea Elegance Set Menu

£50 per person

Starters

Seasonal soup – Our delicious soup made with the freshest seasonal ingredients (vg) 330kCal

Ox cheek croquettes, watercress mayo 1069 kCal

Jerusalem artichoke salad - golden beetroot, apple & chestnut (vg) 724 kCal

Mains

Steak & ale pie, creamy mash, seasonal greens, gravy
1757 kCal

Day Boat fish, seasonal potatoes and greens 1030 kCal

8oz West Country Bavette steak - peppercorn sauce, caramelised onion, triple cooked chips 790 kCal

Pea & shallot ravioli - capers & tomato sauce (vg) 1806 kCal

Puddings

British cheese selection with crackers (v) 391 kCal

Double chocolate brownie, vanilla ice cream 561 kCal

Tart au citron, blackcurrant jam (v) 154 kCal

Seasonal Eton Mess (v) 423 kCal

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Our Drinks

Our recommended wines

WHITE

Vina Torcida Rioja Blanco (Spain) £30
Melon-Grapefruit-Pear

Assyrtiko, Kintonis Winery (Greece) £40
Lemon-Orange-Blossom- Stone Fruit

RED

Valpolicella Black Label, Pasqua, Veneto £42
Red Cherry-Chocolate-White Pepper

Bodega Norton Finca La Colonia Coleccion Malbec £38.5
Argentina: Jammy-Complex-Spicy

PINK

Te Henga Pinot Noir Rose (NZ) £37
Raspberry-Jasmine-Peach

M de Minuty Cotes de Provence £39.5
Redcurrant-Peach-Summer Fruits

Seasonal Magnums

Mezza di Mezzacorona £76

Nyetimber Classic Cuvee £130

Chateau La Mascaronne Cotes de Provence Rose £91

M de Minuty Cotes de Provence Rose £74

Whispering Angel Cotes de Provence Rose £82.50

Our beer buckets

12 bottles of your favourite beer served on ice

Asahi 330ml £69.6

Corona 330ml £69

Peroni 330ml £69.6

Guinness 0,0 538ml can £67.8

Lucky St unfiltered lager 330ml 0.5% £66.6

Corona Cero 330ml £58.2

Something Extra

We're here to ensure that your party is one to remember!
Why not add to your event with a glass of bubbles on arrival
or a grazing station to tackle late night cravings.

Here are some additions to make
your occasion extra special:

Champagne on arrival

Craft beer buckets

Bespoke welcome cocktail

Oyster station

Pop up cocktail masterclass

Urn of mulled wine on arrival

Ts and Cs

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, deposit and pre-payment

Your booking is only confirmed once we have received your deposit pre-payment.

The deposit is fully redeemable on the night of your event
The balance is payable on or before the day of your booking. Should the minimum spend not be reached, the balance must be settled on the day.

Cancellation policy

Please note, if you cancel less than 10 days prior to your booking date, your deposit becomes non-refundable

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.

Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 10 working days prior to your event.

Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.