BUNS

SHARING MENUS

Enjoy our all day sharing menu created for groups large and small.
It features an array of our dishes, designed for sampling & sharing.

£38 per person

STARTERS

Hummus & Tzatziki
Served with pita bread

Cauliflower & Tahini
Sumac, tahini

BAO BUNS SELECTION

Wild mushroom bun
BFC bun
Mac bun

MAINS

Four Cheese & Mushroom
Brie, blue cheese, mozzarella and Parmesan, topped with wild mushrooms

Ribeye sandwich
Uruguayan aged ribeye in ciabatta bread with crispy shallots, Aji Panca sauce & French fries

Asian Chicken Salad
Napa cabbage, watercress ,crispy noodles & sesame seeds dressing

French fries

DESSERTS

Selection of dessert per person

£45 per person

STARTERS

Hummus & Tzatziki
Served with pita bread

Cauliflower & Tahini
Sumac, tahini

BAO BUNS SELECTION

- Wild mushroom bun
- BFC bun
- Mac bun
- Pork belly bun
- Chili Thai prawn bun

MAINS

Four Cheese & Mushroom
Brie, blue cheese, mozzarella and Parmesan, topped with wild mushrooms

Ribeye sandwich
Uruguayan aged ribeye in ciabatta bread with crispy shallots, aji panca sauce & French fries

Rotisserie Chicken
Marinated with yogurt, lemon, thyme & saffron mayo

Burrata with Pesto Heart
Puglian burrata stuffed with pesto, heritage tomatoes &pita bread

French fries

DESSERTS

Selection of dessert per person

£62 per person

STARTERS

Hummus & Tzatziki
Served with pita bread

Cauliflower & Tahini
Sumac, tahini

Asian Chicken Salad
Napa cabbage, watercress ,crispy noodles & sesame seeds dressing

BAO BUNS SELECTION

- Wild mushroom bun
- BFC bun
- Mac bun
- Pork belly bun
- Chili Thai prawn bun

MAINS

Four Cheese & Mushroom
Brie, blue cheese, mozzarella and Parmesan, topped with wild mushrooms

Rotisserie Chicken
Marinated with yogurt, lemon, thyme & saffron mayo

Ribeye sandwich
Uruguayan aged ribeye in ciabatta bread with crispy shallots, aji panca sauce & French fries

Burrata with Pesto Heart
Puglian burrata stuffed with pesto, heritage tomatoes &pita bread

Crispy Calamari
Endives, radicchio, frisée with lime, ginger & miso dressing

Mediterranean tomato salad

French fries

DESSERTS

Selection of dessert per person

BUNS

DRINKS MENUS

COCKTAILS & CLASSICS

Passion fruit (by Drake) 14
Vodka, lemon juice, passion fruit syrup, baby basil

Raspberry wine spritzer 13.5
Chardonnay, raspberry cordial, soda water

Chai spiced mule 14
Carmel Vodka, ginger shot, tea syrup

Spicy margarita 14
Tequila, agave syrup, chili peppers, coriander, lime juice

Gin & tonic 13
Hendrick's Gin, Shwepps 1783

Old fashioned 14
Bourbon, simple syrup

Whisky & Coke 13

Southern peach 14
Whisky, peach syrup, lemon juice, mint

Aperol spritz 13
Aperol, prosecco, soda water

Mandarin spritz 13
Aperol, prosecco, mandarin juice

Lychee martini 14
Gin, lychee liquer, lavender syrup, lime juice

Negroni 13.5
Gin, Campari, sweet vermouth

Espresso Martini 14
Velvety espresso cream with vodka & coffee liqueur

BUBBLES

Prosecco Millesimato Spumante Extra Dry 9/39

Möet et Chandon, Brut 'Imperial' France 65

WINE

WHITE

Chardonnay, Berton, Australia 8.5/38

Riesling Kabinett, Gutenberg, Germany 10/48

Bourgogne Blanc, Gouffier, France 90

ROSE

Pinot Noir, Vina Echeverria, Chile 8.5/37

Zinfandel blush, Misty Peak, USA 8/34

RED

Merlot, Gerard Bertrand, France 9.5/42

Malbec '1300', Andeluna, Argentina 10/48

Barolo Riserva, Costa di Bussia, Italy 120

Mulled Wine (served hot) 10
Red wine, star anise cinnamon

BEER

DRAFT

Harbour Cornwall Daymer 6.5
Pale Ale 3.8%

Harbour Cornwall Lager, 4% 6.5

FRESH JUICES

Fresh juice 6
Orange, apple, carrot, mandarin

Ginger Shot 4.5

SOFT DRINKS

Coke / Coke Zero / Fanta 4
Sprite

Still/ / Sparkling water 5

Homemade peach iced tea 4.5

HOUSE BOTTLED TEA

Black tea bottle 4.5

Chamomile tea bottle 4.5
.
Green tea bottle 4.5

COFFEE & CHOCOLATE

Espresso 4

Latte | Flat White | Cappucino 5

Americano 4.5

Hot Chocolate 6.5