

DINING MENU 'PRINCE'

SUMMER

Available for Wednesday – Saturday bookings | Served family style | 45 per person

House Beer Bread, *Crystal Malt* Barley Butter

TO START

Smoked Ham, Beer Cheese & Lovage Sauce Toast, Pickled Shallots

Caesar Salad, Anchovies

Individually plated for vegetarian guests:

Grilled Mushroom, Beer Cheese & Lovage Sauce Toast, Pickled Radish

MAIN

Grilled Chicken, Summer Herb Dressing

Beer Sausage Pie, Ale Gravy

Individually plated for vegetarian guests:

Charred Hispy Cabbage, Bulgur & Roasted Carrot Salad, Carrot Puree

Fries | Mash | Buttered Greens

DESSERTS

Chocolate Cake, Whipped Cream, Raspberries

ADD-ONS

Charcuterie, Beer Pickles £12 per person

Cheese Board, Ale Chutney, Crackers £12 per person





DINING MENU 'KING'

SUMMER

Available for Wednesday – Saturday bookings | Served family style | 59 per person

House Beer Bread, *Crystal Malt* Barley Butter

TO START

Smoked Ham, Beer Cheese & Lovage Sauce Toast, Pickled Shallots

Hot Smoked Salmon Rilletto, Pickled Cucumber

Individually plated for vegetarian guests:

Asparagus, Brie & Tomato Tart, Herb Dressing

MAIN

Grilled Chicken, Summer Herb Dressing

Flat Iron Steak, Butter Roasted Mushroom

Individually plated for vegetarian guests:

Charred Hispy Cabbage, Bulgur & Roasted Carrot Salad, Carrot Puree

Fries | Hoppy Dressed Leaf Salad | Buttered Greens | Beer & Roasted Peppercorn Sauce

SWEET

Chocolate Cake, Whipped Cream, Raspberries

Griddled Peaches, Whipped Cream, Thyme Crumb

ADD-ONS

Charcuterie, Beer Pickles £12 per person

Cheese Board, Ale Chutney, Crackers £12 per person



SUNDAY DINING MENU

SUMMER

Available for Sunday bookings | Served family style | 59 per person

House Beer Bread, *Crystal Malt* Barley Butter

TO START

Smoked Ham & Beer Cheese Toast, Pickled Shallots

Hot Smoked Salmon Rillettes, Pickled Cucumber

Individually plated for vegetarian guests:

House Croquettes, Black Garlic Mayo

MAIN

Roast Hereford Beef

Grilled Chicken

Individually plated for vegetarian guests:

Summer Veg Pithivier, Mini Roast Potatoes, Vegetable Gravy

Beef Fat Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables | Beef & Ale Gravy | Wild Mushroom Sauce

SWEET

Summer Crumble, Custard, Cream

ADD-ONS

Charcuterie, Beer Pickles £12 per person

Cheese Board, Ale Chutney, Crackers £12 per person



BUFFET, SNACKS & CANAPES MENU

SUMMER

Available for Wednesday - Saturday bookings

CANAPES

Priced per 10 item

- Brewer's Rarebit v 40
Roast Beef Toast, Ale Mustard, Pickled Shallots 40
Roasted Garlic Mushroom Toast, Herb Pesto v 40
Hot Smoked Salmon Toast, Capers, Pickled Cucumber 40
- Smoked Beef & Beer Cheese Mini Burger, Porter Burger Sauce 50
Crispy Chicken Mini Burger, Roasted Chilli Mayo 50
Black Bean & Roasted Cauliflower Mini Burger, Roasted Peppers, Garlic Mayo v 50
- Confit Roast Chicken & Bacon Mayo Mini Jacket 35
Artichoke, Radish & Herb Pesto Mini Jacket v 35
- Butcher's Sausage Roll 40
Beer Cheese Straw v 30
House Croquettes, Black Garlic Mayo v 20
- Chocolate Cake, Cream vg 35
Portuguese Custard Tart v 40

PLATTERS

Priced per platter, serves 10 per platter

- Charcuterie, Beer Pickles & Crudités Grazing Platter 120
Cheese, Ale Chutney, Dried Fruit & Crackers Grazing Platter 120
- Grain & Seasonal Vegetable Salad, House Dressing vg 60
Zingy Slaw vg 45
Garden Salad, Hoppy Dressing vg 30
- Rosemary & Thyme Mini Roast Potatoes vg 30
Triple-Cooked Chunky Chips, Hop Salt v 30
House Beer Bread, *Crystal Malt* Barely Butter v 20

ADD-ONS

Priced per bowl

Olives 8 | Beer Pickles 5 | House Nuts 4 | Crisps 1.6



BREAKFAST MENU 'PRINCE' FOR CATERED MEETINGS SUMMER

Available for Wednesday - Saturday bookings | Served until 11am | 12 per person

Mini Breakfast Pastries 2 per person v
House Toast, Smoked Bacon, Jam, Marmalade, Butter v

ADD-ONS

Priced per item | Also available as a lunch-time option served in the room

Roast Beef Club Sandwich, Smoked Bacon, Ale Mustard Mayo 10

Beer Sausage Brioche Bun, Ale Chutney 10

Hot Smoked Salmon Toast, Crème Fraiche, Pickled Cucumber 10

Lemon & Black Pepper Avocado Toast, Roasted Peppers v 10

Crisps 1.60 | Hoppy Dressed Leaf Salad 4 | Triple-Cooked Chips 6

DRINKS

Per cup (pre-order)

Filter Coffee 3

Breakfast Tea 3

Per bottle 200ml

Folkington's Juices 4

Orange | Apple | Mango | Pineapple | Cranberry

Priced per current menu (made on request)

Espresso | Flat White | Latte | Cappuccino | Hot Chocolate



BREAKFAST MENU 'KING' FOR CATERED MEETINGS SUMMER

Available for Wednesday - Saturday bookings | Served until 11am | 25 per person

Fresh Seasonal Fruit v
Granola & Yoghurt Pots v
House Toast, Jam, Marmalade, Butter
Smoked Bacon Sandwich, Beer Bacon Ketchup
Unlimited Filter Coffee and Breakfast Tea

ADD-ONS

Priced per item | Also available as a lunch-time option served in the room

Roast Beef Club Sandwich, Smoked Bacon, Ale Mustard Mayo 10
Beer Sausage Brioche Bun, Ale Chutney 10
Hot Smoked Salmon Toast, Crème Fraiche, Pickled Cucumber 10
Lemon & Black Pepper Avocado Toast, Roasted Peppers v 10

Crisps 1.60 | Hoppy Dressed Leaf Salad 4 | Triple-Cooked Chips 6

DRINKS

Per bottle 200ml

Folkington's Juices 4
Orange | Apple | Mango | Pineapple | Cranberry

Priced per current menu (made on request)

Espresso | Flat White | Latte | Cappuccino | Hot Chocolate

