



DINING MENU 'PRINCE'

SPRING / SUMMER 2026

Available for Wednesday – Saturday bookings | Served sharing family style | 10-22 guests | 52 per person

House Beer Bread, *Crystal Malt* Barley Butter

TO START

Smoked Ham Rarebit, Pickled Shallots

Caesar Salad, Anchovies

Individually plated for vegetarian guests:

Smoked Mushroom Rarebit, Pickled Radish

MAIN

Whole Grilled Chicken, Homemade Herb Pesto

Beer Sausage, Bean & Leek Pie, Ale Gravy

Individually plated for vegetarian guests:

Crystal Malt Barley Butter-Charred Hispy, Roast Carrots, Herby Bulgur, Smoky Seeds

Fries | Mash | Buttered Greens

DESSERTS

Chocolate Cake, Blueberries, Vanilla Whipped Cream

ADD-ONS

Charcuterie, Beer Pickles £12 per person

Cheese Board, Ale Chutney, Crackers £12 per person





DINING MENU 'KING'

SPRING / SUMMER 2026

Available for Wednesday – Saturday bookings | Served sharing family style | 10-22 guests | 65 per person

House Beer Bread, *Crystal Malt* Barley Butter

TO START

Smoked Ham Rarebit, Pickled Shallots

Hot Smoked Salmon Rilletto, Pickled Cucumber

Individually plated for vegetarian guests:

Brie, Tomato & Olive Tart, Herbs

MAIN

Whole Grilled Chicken, Homemade Herb Pesto

Flat Iron Steak, Butter-Roasted Mushroom

Individually plated for vegetarian guests:

Crystal Malt Barley Butter-Charred Hispy, Roast Carrots, Herby Bulgur, Smoky Seeds

Fries | Hoppy Dressed Leaf Salad | Buttered Greens | Steak Sauce

SWEET

Chocolate Cake, Blueberries, Vanilla Whipped Cream

Portuguese Custard Tart

ADD-ONS

Charcuterie, Beer Pickles £12 per person

Cheese Board, Ale Chutney, Crackers £12 per person





SUNDAY DINING MENU

SPRING / SUMMER 2026

Available for Sunday bookings | Served sharing family style | 10-22 guests | 59 per person

House Beer Bread, *Crystal Malt* Barley Butter

TO START

Smoked Ham Rarebit, Pickled Shallots
Smoked Mackerel Waldorf Salad, Sourdough Cracker

Individually plated for vegetarian guests:

House Croquettes, Black Garlic Mayo

MAIN

Roast Hereford Beef *minimum 10 person*

or

Confit Roast Chicken Leg

or

Roast Pork Belly, Crackling

Individually plated for vegetarian guests:

Summer Vegetable Pithivier, Roast New Potatoes, Vegetable Gravy

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

SWEET

Apple & Blueberry Crumble, Custard, Cream

ADD-ONS

Charcuterie, Beer Pickles £12 per person

Cheese Board, Ale Chutney, Crackers £12 per person



BUFFET, SNACKS & CANAPES MENU

SUMMER / SPRING 2026

Available for Wednesday - Saturday bookings

CANAPES

Priced per 10 item

- Smoked Rarebit v 40
- Roast Beef Toast, Ale Mustard, Pickled Shallots 50
- Roasted Garlic Mushroom Toast, Homemade Herb Pesto v 45
- Hot Smoked Salmon Toast, Capers, Pickled Cucumber 50

- Smoked Beef & Beer Cheese Mini Burger, Porter Burger Sauce 60
- Crispy Chicken Mini Burger, Roasted Chilli Mayo 50
- Black Bean & Roasted Cauliflower Mini Burger, Roasted Peppers, Garlic Mayo v 60

- Confit Roast Chicken & Bacon Mayo Mini Jacket 40
- Olives, Radish & Herb Pesto Mini Jacket v 40

- Butcher's Sausage Rolls 45
- Beer Cheese Straws v 30
- House Croquettes, Black Garlic Mayo v 25

- Selection of Cake Bites 40
- Portuguese Custard Tart v 50

PLATTERS

Priced per platter, serves 10 per platter

- Charcuterie, Beer Pickles & Crudités Grazing Platter 130
- Cheese, Ale Chutney, Dried Fruit & Crackers Grazing Platter 130

- Grain & Seasonal Vegetable Salad, House Dressing vg 60
- Garden Salad, Hoppy Dressing vg 35
- Zingy Slaw vg 45

- Rosemary & Thyme Roast New Potatoes vg 30
- Triple-Cooked Chunky Chips, Hop Salt v 30
- House Beer Bread, *Crystal Malt* Barely Butter v 30

ADD-ONS

Priced per bowl

Olives 60g 5 | House Beer Pickles 5 | Mixed Nuts 5 | Crisps 40g 2



BREAKFAST MENU 'PRINCE' FOR CATERED MEETINGS

SUMMER / SPRING 2026

Available for Wednesday - Saturday bookings | Served until 11am | 9 per person

House Toast, Smoked Bacon, Jam, Marmalade, Butter

ADD-ONS

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

Roast Beef Club Sandwich, Smoked Bacon, Tomatoes, Lettuce, Ale Mustard Mayo 12

Beer Sausage Sandwich, 300s Old Ale Chutney 13

Hot Smoked Salmon Sandwich, Pickled Cucumber, Lettuce, Samphire Tartare Sauce 13

Avocado Club Sandwich, Kalamata Olives, Tomatoes, Lettuce, Roasted Garlic & Lemon Mayo v 12

Crisps 2 | Hoppy Dressed Leaf Salad 4 | Triple-Cooked Chips 6

DRINKS

Per cup (pre-order)

Filter Coffee 3

Breakfast Tea 3

Priced per current menu (made on request)

Espresso | Flat White | Latte | Cappuccino | Hot Chocolate

Per bottle 200ml

Folkington's Juices 4

Orange | Apple | Mango | Pineapple | Cranberry



BREAKFAST MENU 'KING' FOR CATERED MEETINGS SUMMER

Available for Wednesday - Saturday bookings | Served until 11am | 20 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, Tomatoes, Lettuce, Ale Mustard Mayo 12
Beer Sausage Sandwich, 300s Old Ale Chutney 13
Hot Smoked Salmon Sandwich, Pickled Cucumber, Lettuce, Samphire Tartare Sauce 13
Avocado Club Sandwich, Kalamata Olives, Tomatoes, Lettuce, Roasted Garlic & Lemon Mayo v 12

Crisps 2 | Hoppy Dressed Leaf Salad 4 | Triple-Cooked Chips 6

DRINKS

Per bottle 200ml

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

Priced per current menu (made on request)

Espresso | Flat White | Latte | Cappuccino | Hot Chocolate

