

MASTER BUILDER'S HOUSE

BUCKLER'S HARD

Set Dining Menu
£38.00 for two courses
£45.00 for three courses

STARTERS

Ham hock terrine, gribiche sauce, apple and fennel salad *GF, DF*
Devonshire crab cake, rose harissa aioli, charred baby gem *DFA*
Squash salad, bulgur wheat, pomegranate, toasted almonds and onion *VE*

MAINS

Pan roasted chicken breast, pearl barley risotto, Pak choi *DFA, GFA*
Whole grilled plaice, café de Paris butter, sauteed new potatoes, green beans *DFA, GF*
Crispy tofu, carrot quinoa, lemon, artichokes, grilled gem *VE*

PUDDINGS

Baked coconut rice pudding, mango compote *VE*
Glazed lemon tart, pistachio, raspberry sorbet
Dark chocolate mousse, salted caramel, popping candy *GF*

GF gluten free · GFA gluten free adaptable · DF dairy free · DFA dairy free adaptable · V vegetarian · VE vegan · VEA vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes

A compulsory 5% service charge is added to all event bills, 100% of which goes to the team.

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