

VITTLE  
AND  
SWIG

## STREET FOOD

Spicy Nuts £2.75

Grilled Flat Bread, Hummus & Harissa £3.75

Nocellara Olives £3

Beef & Cheese Slider, Sesame Bun, Tomato & Onion Chutney £7

BBQ Pork Slider, Sesame Bun, Pickled Red Onion £7

Fish Slider, Squid Ink Bun, Pickled Cucumber & Wasabi £7

Corn Dog, Sauerkraut, American Mustard & V&S Ketchup £5

Fish & Chips in Cone, Pea Puree £6

Chicken Kebab, Mini Tortilla Wrap, Lettuce, Cucumber Salsa & Yoghurt £6

Cod Cheek Kebab, Mini Tortilla Wrap, Lettuce, Cucumber Salsa & Yoghurt £6

Miso Cauliflower & Sesame Kebab, Lettuce, Cucumber Salsa & Yoghurt £5

Korean Fried Chicken Drumsticks £6

Carrot & Courgette Pakoras, Carrot Ketchup £5

Sharing Hog Roast, Crackling, V&S Brioche Buns  
Red Cabbage, Apple & Peanut Slaw, Roast Apples, Pickles & Mustard Sauces £10

. . .

Warm Cinnamon Doughnuts, Strawberry & Elderflower Jam £5

Churros, Chocolate & Disaronno Ganache £4

VITTLE  
AND  
SWIG

## CANAPÉS

Choose 5 Items for £12

Piquillo Pepper, Parmesan & Basil Arancini

Squash, Goats Cheese & Pomegranate Tart

Endive, Pear, Blue Cheese & Walnuts

...

Kedgeree & Saffron Aioli

Salmon & Avocado Taco

...

Black Pudding, Apple & Mustard with Quail Egg

Confit Chicken, Prunes & Pancetta

...

Chocolate Cremeaux with Mascarpone Cream

Lemon Meringue Tart

## CURED MEATS & CHEESE

£12 a head

Selection of Charcuterie

Selection of Local Artisan Cheeses,

Served with

Pickles, Chutney, Celery, Bread

VITTLE  
AND  
SWIG

# GATHERING FEAST

£18 Per Head Choose 3 Items from Main Hot & 3 Main Salad  
£24 Including Pudding Choose 2 Items

## M A I N - H O T

Whole Roasted Spiced Cauliflower & Romesco Dressing

New Potatoes, Roasted Garlic, Capers & Mint

Roasted Salmon Fillet

Moroccan Lamb

Ox Cheek Suet Pudding

Roast Pork, Apple Sauce, Brioche Bun

Baked Sweet Potato, Gruyere Cheese, Crispy Bread Crumbs

## M A I N - S A L A D S

Beetroot, Spinach, Walnut & Carrot Salad

Spiced Cous Cous

Roast Butternut Squash, Pomegranate, Feta & Pumpkin Seeds

Red Cabbage Coleslaw, Peanuts & Apple

Lentil Salad, Kale, Cherry Tomatoes, Chili & Lemon Dressing

Charred Baby Gem Salad with Pancetta & Avocado

## P U D D I N G S & C H E E S E

Seasonal Fruit Eton Mess

Chocolate & Coffee Pot, Amaretto Cream

Sticky Toffee Pudding, Salted Butterscotch & Clotted Cream

Yuzu Pannacotta & Pistachio

Supplement Selection of Artisan Cheeses, Served with

Pickles, Chutney, Celery, Bread £ 4

Tea & Coffee £2.50 with Petit Fours £4

VITTLE  
AND  
SWIG

## PRIVATE DINING

Today's Bread & Whipped Butter £1.50 per person

### A M U S E B O U C H E

Maldon Rock Oyster Bar, Lemon, Shallots, Tabasco £2.50 each

Boneless Chicken Wing, Sweet Corn Salsa & Blue Cheese £2.50

Cauliflower Cheese Beignet, Sesame Dip £2.25

### S T A R T E R S

Pork Jowl & Sauternes Jelly, Pickles, Mustard & Pastry Crumble £7.50

Ham Hock & Truffle, Pickled Mushroom & Truffle Mayonnaise £8

Chicken Liver & Foie Gras, Chicken Scratching's, Rhubarb Ketchup & Brioche £8.50

Cured Chalk Stream Trout, Cucumber, Mouli, BBQ Lime £7.50

Cod & Crayfish Ceviche, Watermelon, Red Onion, Avocado & Crab Cracker £8

Heritage Tomato & Burrata Salad, Pickled Shallot, Olive & Basil Dressing £7

Miso Baked Carrot, Mustard Dressing, Dukka & Whipped Goats Curd £7.50

BBQ Asparagus, English Muffin, Ricotta & Confit Egg Yolk £7.50



VITTLE  
AND  
SWIG

M A I N

Slow Cooked Pork Collar, Pancetta & Apple £19.50

Beef Shin, Bourguignon Sauce, Parsnip Crumble £20

Stuffed Lamb Saddle, Pea Puree & Button Onions £22

Beef Wellington, Roscoff Onion, Carrot Puree £28

Cod, Fennel Pollen Herb Crust, Orange Beurre Blanc £18

Roast Monkfish, Brown Shrimp & Sorrel Butter £22

Cauliflower Steak, Golden Raisins & Capers £14

Zatar Roasted Squash, Pomegranate, Tahini Yoghurt £14

Choose a Main Course for Your Party & Three Items From The List Below

Served in Sharing Bowls

Root Vegetable Dauphinoise

Crispy Duck Fat Roast Potatoes,

Truffle Mash

Potato, Onion & Thyme Terrine

Confit New Potatoes

Petit Pois, Baby Gem, Button Onions & Mint

Roast Heritage Carrots

Celeriac & Garlic Creamed Cabbage

Charred Charred Baby Gem with Cucumber & Yoghurt



VITTLE  
AND  
SWIG

P U D D I N G

Raspberry Crème Brulee, Yoghurt & Almond Tuilee £7.50

Dulche De Leche Cheesecake, Roast White Chocolate, Cherry Compote £7.50

Chocolate Fondant, Honeycomb Ice Cream £8

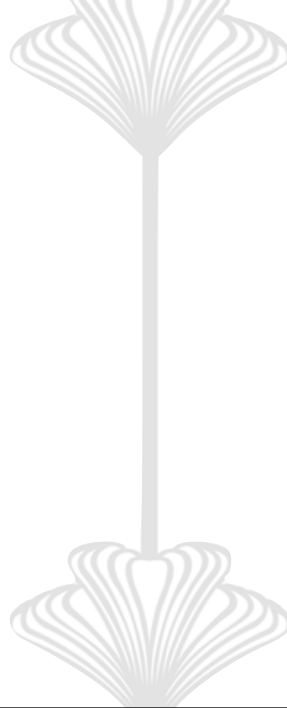
Strawberry & Duck Egg Custard Tart, Strawberry Sherbet Sorbet £8

Cheese Plate, Grape Chutney, Celery, Fudges Biscuits £9.50

...

Tea & Coffee £2.50 with Petit Fours £4

Please Ask Us About Wine Pairing



VITTLE  
AND  
SWIG

