



Private Hire Menu

Our venue is free of charge to hire if our hot catering is booked for a minimum of 20 people.

The hire includes:

- Exclusive use of our venue from 6.30pm to 11pm including use of our outside area.
- A fully staffed bar facility including a cocktail menu and coffee menu is also available.
- If you wish, you can also create your own Spotify playlist in advance which we can upload so you can play your own music on the night.

Please choose from one of our four themed catering menu. The price is £20 per head (including VAT).

Menu One

The Taco Bar

Our taco bar is set up so your guests can help themselves to soft tacos, fill with dips and sauces and then fill with their one of the following (or have one of each!). They can then help themselves to our selection of sides:

Beef Tacos

Beef brisket and flank marinated for 24 hours in a classic 'Carne Asda' then slow cooked until tender and served in a rich chipotle and tomato sauce.

Fish Tacos

A mixture of market fresh white fish and prawns in a Smokey lime and coriander marinade in a light tomato and fresh pepper sauce.

Veggie

Spiced roast cauliflower and black beans in a rich chilli and tomato sauce

Taco fillings

Pico de gallo salsa, mojo sauce, salsa verde, grated mature cheddar

Sides

Home fried potatoes and chorizo (veggie version also)

Tortilla chips

Spiced organic Black rice

Toasted flat bread

Home made Corn bread

Tomato spinach, coriander lime and cucumber salad

Spicy corn, black bean and tomato salad

The Middle East

Lebanese Lamb

lamb shoulder marinated in a Lebanese spice and slow cooked then shredded and topped with a honey and pomegranate sauce.

Moroccan lemon Chicken

Tender chicken thighs cooked in a rich mix of spices and cooked with lemon and apricots

Schwarma Cauliflower

Spiced roast cauliflower topped with a honey and za'atar dressing and toasted pistachios.

Sides

Tabbouleh

Moroccan salad

Spinach and feta salad

Roast pepper couscous

Spiced organic black rice

Homemade houmous

Toasted Flatbreads

Harissa dip

Braised spiced chickpeas

Roast padron peppers

Menu 3
The Tex-Mex

Sliders

Mini homemade burgers chargrilled and topped with cheddar and smoked streaky bacon.

Mini dogs

Made with Block and Bottle free range pork sausages with bowls of homemade beef chilli, caramelised onions and English mustard.

Buffalo and BBQ wings

Bowls of tender wings in BBQ and spicy buffalo sauce with sides of lime and spring onions.

Sides

Blue cheese, smoked bacon, avocado and spinach salad
Roast red pepper, sweet potato and chipotle mayo salad
Dirty fries made with crispy home fried potatoes
Crunchy blue and yellow corn tortilla chips
Corn, black bean and spinach salad
Bowls of Homemade guacamole salsa and sour cream
Crunchy homemade coleslaw
French fries
Coriander and lime black rice