



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 (until 10pm).
- A fully staffed bar facility including a cocktail menu and coffee menu is also available. There is an option for you to rename our cocktails to fun names to suit your occasion.
- 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.

Catering wise, you can choose from our basic menu (£10 per head) or if you are looking for something a bit special, you can choose from one of our three themed catering menu (£20 per head). All our buffets can be done as GLUTEN FREE.

Basic Menu (£10 per head)

Choose from either:

Butter Chicken Curry

(Chickpea Curry for veggie / vegan option)

OR

Beef Chilli

(Bean chilli for veggie / vegan option)

OR

Pizza and Chips

The Taco Bar Menu

(£20 per head)

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 Eastern Menu

(£20 per head)

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

The Tex-Mex Menu

(£20 per head)

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