



SAMPLE MENU

2 course €22/per person

3 course €26/per person

4 course €29/per person (tea/coffee, petit fours)

Kids €10

CONVERSATIONAL STARTER

(Table is set on arrival with sharing platters)

Airfield brown bread, Sally Barnes smoked mackerel rillettes, House charcuterie, pickles and hummus

MAIN COURSE

(Sharing platters will be served for the table)

Roast Loin of Airfield Pork,
Braised Broad Beans, Rocket Pesto, Roasted Spuds, Gravy, Crackling

DESSERT

Lemon Jersey milk posse

Teas/coffees and petit fours

We also provide cakes for every occasion starting at €45 for approx. 10 persons- examples are: Victoria Sponge, Lemon Drizzle Sponge, Carrot Walnut, Chocolate Fudge, Coffee Cake, and Lemon Curd Sponge. 48hrs notice required.

(we charge cake-age €3/pp to bring your own cake)

Please note tables are held for two hours only, dishes are subject to seasonal availability due to our desire for the freshest produce. Wine list also available upon request. No service charge included.