



Whether you're looking for somewhere to host a birthday party, celebration of life or a meeting with clients & colleagues, let us take care of all the running around, whilst you sit back, relax, and watch the world go by along the river's edge.

Canapés

£3.5 each, 10 portions minimum per canapé

28 day aged Westcountry steak tartar, potato crisp, horseradish cream

Smoked Severn and Wye salmon blini, roe caviar, dill

Truffle wild mushroom vol au vent (vg)

Smoked Gressingham duck breast, seasonal jam, charcoal cracker

Driftwood goats cheese, pickled shallot, chicory

Hot Buffet

Each board caters for 10 people, please order a minimum of 2 boards

Young's cyder battered haddock, tartar sauce, lemon £60

Mini beef burger, pink pickled onions, burger sauce, cheese £65

Mini plant burger, pink pickled onions, burger sauce, vegan cheese (vg) £60

Alden's Butchers Cumberland sausage roll, mustard £55

House smoked chicken lollipop, BBQ sauce £55

Lancashire blue cheese, tenderstem and caramelised onion quiche (v) £50

Sharing Sheet-Pan Pizza's

Try our brand new pizza platters, perfect picking for any special occasion and cooked with fresh, British, seasonal ingredients.

12 slices per pizza, please order a minimum of 4 pizzas

Classic Margherita, buffalo mozzarella, basil (v)
£35

Cobble Lane pepperoni, hot chilli honey
£45

Smoked anchovies, goat's cheese, olives, rocket
£40

Smoked Hertfordshire chicken, Cobble Lane chorizo
£45

Mediterranean grilled vegetables, vegan mozzarella
(vg) £35

Sandwiches

Each board caters for 10 people, please order a minimum of 3 boards

Free range egg mayonaise, watercress (v) £35

Smoked Dingley Dell gammon, English mustard £40

Smoked coronation chicken £40

Fennel pollen and dill cured salmon bagel, crème fraiche
£50

Vegan cheese, chutney, tomato (vg) £35

Sharing Boards

Serves 4-5 people

Cobble Lane Charcuterie

Coppa, bresaola, fennel salami, marinated olives and
artichokes, toasted sourdough
£45

British Cheese Board

Selection of British cheeses, olives, grapes, seeded
crackers, walnuts, onion chutney, fresh fruit
£45

Sides

£25 per bowl serves 4-5 people

Triple cooked chips, confit garlic aioli (vg)

Parmesan truffle fries

Grilled seasonal vegetables, rocket pesto (vg)

Caesar salad, romaine lettuce, parmesan, Caesar dressing, garlic and herb croutons (v)

Puddings

£3.5 each

Dark chocolate brownie bites (v)

Mini sticky toffee pudding (v)

Lemon posset and berry coulis shots (vg)

Meetings

If you're looking for a space in which to host your upcoming meeting on our off peak days, then we've got you covered. We offer a range of packages for you and your colleagues, from morning pastries with 100% Arabica Bean Coffee on arrival, to a full day with a variety of catering options to suit all types of corporate events.

FACILITIES AVAILABLE

WIFI • 50" HD TV • Pens • Paper • Bar •
PA system • Private toilets

MORNING PACKAGE

Tea and coffee • Morning pastries • Fresh fruit • Biscuits
add a bacon roll for an additional £5pp
£15 per person

ALL DAY PACKAGE

Tea and coffee • Morning pastries • Fresh fruit • Biscuits
add a bacon roll for an additional £5pp
Plus one item from either the brunch or sandwiches menu
and an *alcoholic or soft drink at the end of the working day
£30 per person

* selected drinks only

Something Extra

We're here to ensure that your party is one to remember!
Why not add to your event with a glass of bubbles on arrival
or a grazing station to tackle late night cravings.



Here are some additions to make
your occasion extra special:

Champagne on arrival
Craft beer buckets
Bespoke welcome cocktail
Grazing table
Oyster station
Martini Trees
Usherette trays of Jude's ice cream



Please let us know in advance if you are interested in any of
these options and we will get in touch with a bespoke price
based on your request.

Ts and Cs

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation and deposit

Your booking is provisional until we receive a pre-authorisation of £100. once we have received this your booking will be confirmed

Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 2 weeks before your booked date, under 48 hrs the deposit will be forfeit

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit.

Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 10 working days prior to your event.

Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We hope that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.