BORN 2015

OLD ALE AND COFFEE HOUSE

BUFF & BEAR SALOONS

GOOD OLD ALE TIMES

PRIVATE EVENTS

PARTY PARTY

We've got the space for parties from 8 to 60 inside and we can host up to 80 outside. We can provide marquees, magicians, exclusive use of The Gin & Fizz Garden Bar, cocktail coaches, bucking Broncos, balloon animals and anything else to make a party swing!

Alternatively you could have the secluded Boardroom Table for up to fourteen for feasting lunches, brunches and dinners. Or one, two or three of our garden huts for up to 14 in each. You choose Jabba, Jago , Jackson or all the J's!

For simple drinks and nibbles, we can section off areas for up to 40 folks so that you still enjoy the buzz of the pub.

We don't do room hire charges, we prefer you to be able to spend more on the food and drink, but we do agree with you in advance a service charge for parties of 12.5% . ALL of which goes to the staff.

DRINKS PARTIES

We obviously have a fine selection of wines and beers but we can also do jugs of cocktails to keep the groovers happy!

Here's some of our favourites...

St Germain Elderflower Fizz

The ultimate Bloody Mary (Godminster horseradish vodka, Turner Hardy & Co proper Lively tomato juice)

Espresso Martini

O.M G&T with Pinkster, raspberries, mint and Fevertree tonic

The Brit Sprit with Kamm & Sons liquer, elderflower, Prosecco and soda

Bellinis and Mimosas ... Chase. Pimms or Sipsmith summer cup

Or any others you so desire...

Jugs from £16 and of course buckets of beer and or wines

CANAPÉS

£10 for a board of 7 eats
from the following examples:

Smoked mackerel pâté on rye toast

Chèvre and heritage tomato bruschetta

Roast chipolata on buttered mash

Beetroot and horseradish blinis
with garlic mushrooms

Quiche Lorraine

Courgette frittata

Chilli prawns on toast with Marie Rose

Honey mustard chipolatas

Baby bubble and squeak

Valrhona chocolate brownie,
Jude's honeycomb ice-cream

Saffy's Sticky toffee, clotted cream

£12 boards:

Wild Beer "Bibble" braised beef sliders

Spicy crab cakes, sweet chili sauce

Smoked "Chalk Stream" trout
twists, crème fraîche

THE BUFFET

Served in the Garden or on the Board Table
From £17.50 per person

Smoked fish platter, horseradish
and beetroot dip

Cold rare roast Sirloin

Puy lentil and smoked Cheddar
"meat-free" loaf

Quiche Lorraine

Honey roast Wiltshire ham

Baked salmon fillet
with green herb mayonnaise

New potato salad with shallots,
parsley and vinaigrette

Runner beans with shallot butter

Spiralised carrot, courgette and butternut
squash, balsamic dressing

Fat chips, French fries or roast potatoes

20 Great Disco Sounds from EMI
DONT WALK
BOOGIE

ENTERTAINMENT

For that "wasn't that a cool party" moment we can source....

Magicians

Quiz masters

Balloon artists

Cocktail master classes

BBQ cooking competitions

Bucking Broncos

Wine tastings

Lego building

Join the dots ..... What!?

JABBA, JAGO AND JACKSON THE HUTS

Named after the famous Jabba the hut and our two eldest sons, the huts are great for drinks for up to 14 in each, or we can add a table top for an al fresco dinner for 10.

Jigging, jiving, jousting, jelly, juvenile, jigsaws, jazzy, juggling, joyful, jester and getting jiggy are all other words beginning with J that could be the theme for your party!

TIME TO GET THIS PARTY STARTED?

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