



Sample Party Menu

At the Bread & Pullet we love relaxed leisurely eating, sharing food with friends & fighting over the last forkful! Dishes to be shared for the table will be served when ready...

Whole baked camembert, toasted Good Loaf sourdough, apricot & green peppercorn chutney

Local Oundle asparagus & Parmesan soldiers, soft boiled dippy eggs

Lime & smoked chilli marinated watermelon, shredded fennel, crumbled feta, pumpkin seed granola

Garlic roasted sweet potato, basil pesto crème fraiche, toasted pine nuts

Crispy squid, tender stem broccoli, sourdough croutons, rocket, Farrington's rapeseed oil & paprika mayonnaise

Devonshire crab spring rolls, coriander yoghurt, chilli & ginger dipping sauce

Local honey roasted black fig, Parma ham & local St Crispin's cheese topped oregano flatbread

32-day aged jospier grilled rump steak, Yorkshire pudding, horseradish crème fraiche

Crispy fried chicken wings, sour cream & wild garlic ranch sauce

Peach Melba Éclair – raspberry cream, chargrilled peach, almond brittle, vanilla

Sticky banoffee sponge, caramelised bananas, banoffee sauce

Eton Mess – local strawberries, clotted cream, meringue, lavender

White chocolate mousse, passion fruit salsa, warm pistachio madeleines

'People who love to eat are always the best people' – Julia Child

If you require further information on ingredients to which you have an allergy or intolerance please speak to a member of staff before you order.
Please inform us of any allergies so as to ensure the dish you select is not at risk of cross-contamination during preparation and service.
Gratuity is not included. Staff receive all tips, card or cash, which are evenly distributed amongst all staff on shift.