



GROUP MENU



On the table to share

Homemade malt and beer bread, cultured butter (v) (1 per 4 people)

Marinated olives (gf v) (1 per 4 people)

Charcuterie plate – cured meats, crispbread, anchovies, cornichons, caper berries (1 per 4 people)



Mains

Wagyu burger, cheese, tomato, brioche, baby cos, pickle, house made ketchup, Homestead chips
or

Spicy lentil & cauliflower burger, fenugreek onions, raita, chips (v)
or

Lamb shoulder, roast pumpkin, cauliflower, freekah
or

Beer battered fish & chips, homemade tartare sauce, chips
or

Togarashi spiced squid, wasabi mayonnaise, mizuna

GROUP MENUS APPLY TO :

bookings of 16 adults or more

Desserts can be ordered on the day from our regular menu

Children order from kids menu



HOMESTEAD

BREWERY