



EVENTS & CELEBRATIONS



Thank you for your interest in hosting your event here at The Anglers!

We will have the perfect menu for you and your guests to enjoy whatever the occasion. Included in this document are details of all food options available to your party, and the spaces available for exclusive hire. If you have any questions or require any further information, our dedicated Events Manager Makayla.

Please note, a 12.5% service charge is applied to all events, helping us deliver seamless service and a touch of magic to your occasion.



DRINKS PACKAGES

WINE & BUBBLY

Choose from any of these bottles and get 6 for the price of 5

House

Garnacha, Talma, La Mancha, SPAIN

Plummy (pb)
£28.50

Grillo DOC, Eracles, Sicily, ITALY

Juicy ripe peaches (pb)
£27.50

Comino Dei Prati Pinot Grigio Blush,

Veneto, Italy
Refreshing | Pale | Pink
£32.50

Prosecco DOCG, La Tordera, Valdobbiadene, ITALY

Extra Dry (pb)
£40.50

Signature

Pinot Noir, Cumbres, Colchagua Valley, CHILE

Strawberry & baked spice (pb)
£34.50

Chardonnay, Huppe du Midi, Pays D'oc, FRANCE

Tropical, touch of oak (pb)
(org)
£35.50

Chateau Musar's Cinsault Jeune, Bekaa Valley, LEBANON

Floral, spicy & perfumed .
£43

Leslie's Reserve Brut NV, Balfour Estate, Kent, ENGLAND

(pb)
£52.00

Premium

Malbec, Cepa Tradicionales, Mendoza, ARGENTINA

Velvety dark fruit (pb)
£38.00

Lanark Lane, Marlborough, NEW ZEALAND

Racy and herbal
£42.00

Pure, by Mirabeau Estate, Cotes du Provence, FRANCE Mineral (pb)

£56.00

Laurent Perrier La Cuvee Brut NV, Tours-sur-Marne, Champagne, FRANCE

£81.00



DRINKS PACKAGES

COCKTAILS

Pornstar martini | Mojito | Espresso Martini | Margarita | Aperol Spritz

10 cocktails for **£100** - 20 cocktails for **£190** - 30 cocktails for **£260**

SPIRIT & MIXERS

All include a 70cl bottle of spirit on ice and 10 mixers of your choice

Smirnoff Black Vodka / Bacardi Carta Blanca Rum / Tanqueray Gin / Cazadore Bianco
Tequila / Johnnie Walker Red Label Whisky - **£160**

Grey Goose Vodka / Kraken spiced Rum / Patron Silver / Hendricks Gin / Macallan 12yo Oak
Cask Whisky - **£200**

BEERS

Mixed bucket of 20 lagers; Asahi, Corona & Peroni (gf and 0% both available upon request) **£110**

Mixed bucket of 20 bottles & cans from craft brewers including Brewdog & Tiny Rebel **£130**

Mixed bucket of 10 Cornish Orchard ciders **£60**

Mixed bucket of 10 soft drink cans **£28**

Please note that all prices listed are available via pre-order only



FINGER FOOD

Meat Based

Lamb kofta, minted raita
Chorizo sausage roll
Chicken wings, hot honey sauce
BBQ south coast ribs
Honey & mustard sausages, cranberry
& mandarin jam

Plant-Based

Pulled jackfruit taco, mango salsa (pb)
Mushroom arancini, truffle mayo (pb)
Spiced chickpea fritter, sweet chilli jam (pb)
Sweetcorn fritters, roasted tomato salsa (pb)
Hummus & flatbread (pb)

SLIDERS

Spice-rubbed pulled pork
Buttermilk-fried chicken
Chalcroft Farm beef
Onion bhaji, raita, cucumber (pb)
Falafel & minted coconut yoghurt (pb)

DAIRY/WHEAT FREE BASED

Garlic chilli prawns
Pulled jackfruit taco, mango salsa (pb)
BBQ south coast ribs
Sweetcorn fritters, roasted tomato salsa (pb)

FISH BASED

Salt & pepper squid, chilli, coriander, sriracha aioli
Smoked mackerel pâté on toast
Mini fish & tartare sauce
Smoked haddock & leek fishcakes
Roasted salmon & sauce vierge

sweet

Sweet mini doughnut (v)
Warm treacle tart, clotted cream
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

5 items • £25.50 per person

Additional items • £5.25 per item

Minimum 12 of each item



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons





TASTY ADDITIONS

£5.00 per item, minimum 5 of each item

TASTY SALAD AND VEGETABLES

- Potato salad (v)
- Baked sweet potato, sour cream, spring onion (v)
- Buttered new potatoes (v)
- Lemon dressed rocket & grand padano salad (v)
- Triple cooked chips, rosemary salt (pb)
- Burnt aubergine fregola salad (v)
- Panzanella (v)

PLANT-BASED SALADS

- Smoked paprika corn ribs, lime wedge (pb)
- Cajun roasted chickpeas, caramelised onions and butternut squash salad (pb)
- Coleslaw (pb)
- Mixed leaf salad (pb)
- Basmati rice & chickpea salad, crispy shallots (pb)
- Flatbread & hummus (pb)

HOT AND TASTY BITES

- Mrs Owton's Bacon roll
- Sausage bap
- Egg bap (v)
- Chorizo sausage roll
- Mini fish & tartare sauce
- Chicken wings, hot honey sauce
- Avocado, field mushroom and plant-based cheese bap (pb)
- Falafel & minted coconut yoghurt slider (pb)

TASTY SWEETS AND NIBBLES

- Spiced assorted nuts & toasted pumpkin seeds (pb)
- White chocolate & raspberry muffin
- Carrot cake (v)
- Lemon drizzle cake (v)
- Scones and cream (v)
- Biscuit selection (v)

SHARING PLATTERS

COBBLE LANE CHARCUTERIE

£10 PER PERSON

- Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, flatbread & blended olive oil

BRITISH CHEESE

£10 PER PERSON

- Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Smoked Applewood, Waterloo Brie, quince jelly, crackers

GREEK MEZZE

£10 PER PERSON

- Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

FISH PLATTER

£10 PER PERSON

- Smoked mackerel pâté, smoked mackerel, London Porter smoked salmon, crayfish cocktail, lemon and flatbread

FRUIT PLATTER

£5.00 PER PERSON

- Watermelon, charentais melon, honeydew melon, grapes, seasonal berries (pb)



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons





BOWL FOOD

Meat Based

Braised oxtail stew, pumpkin polenta, buttered cavolo nero

Chicken tikka masala, rice, coriander

Grilled Owton's pork sausage, buttery mash, onion gravy

Mini roast beef sirloin, roasted vegetables, cauliflower cheese bonbon, Yorkshire pudding

Fish Based

Marinated squid, chickpea & chorizo stew, gremolata, sourdough

Mini battered fish & chips, tartare sauce

Plant-Based

Tarka dahl, chickpea, coriander, flatbread (pb)

Aubergine and tomato ragout, herb salad (pb)

Plant-based chilli, rice, guacamole (pb)

Wild mushroom, tarragon & chestnut orzo pasta (pb)

Pudding Bowls

Chocolate brownie, vanilla cream (v)

Sticky toffee pudding, vanilla cream (v)

Bailey's tiramisu

plant-based pudding bowl

Apple & blackberry crumble, plant-based vanilla cream (pb)

3 bowls • £22.00 per person

additional bowls • £7.50 per person

We recommend 2 savoury and 1 pudding bowl

Minimum 20 of each bowl



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons





CANAPÉS

MEAT

Ham hock croquettes, pineapple ketchup

Chorizo Scotch egg

Chicken liver parfait, crostini

Duck rilette crostini

FISH

Smoked salmon blinis, celeriac & beetroot remoulade

Tempura prawns, wasabi mayo

Crayfish Marie Rose, baby gem lettuce

Smoked mackerel pâté on toast

VEGETARIAN

Squash arancini, chilli jam (v)

Goat's cheese & red pepper crostini (v)

Feta, pine nut, salsa verde, bruschetta (v)

Breaded Cotswold brie, fig & redcurrant chutney (v)

PLANT - BASED

Mushroom arancini, truffle mayo (pb)

Beetroot tartare (pb)

Pistachio, kalamata olives and tomato (pb)

Onion & truffle pissaladiere (pb)

DAIRY/WHEAT FREE BASED

Beetroot tartare (pb)

Pistachio, kalamata olives, tomato (pb)

King prawns, lemon, coriander

Sweetcorn fritter, roasted tomato salsa (pb)

SWEET TREATS

Warm treacle tart, clotted cream (v)

Mini lemon meringue pie (v)

Sticky toffee pudding (v)

Chocolate brownie (v)

Please select a minimum 3 canapés per person

£4.00 per canape, per person

Minimum 20 of each item



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons



BBQ MENU

BBQ Items

Meat Based

Chalcroft Farm beef burger

Lamb kofta, tzatziki

Harissa pork skewer, aioli & coriander

Bratwurst, soft roll

Lamb & mint burger

Pork & chorizo burger

South coast lamb, anchovy, feta and mint skewer

Peanut pork satay skewer

Tandoori chicken skewer, mango chutney

Treacle cured beef skewers, aioli & crispy onions

Jerk chicken burger

Fish Based

Harissa prawn skewer, sriracha aioli

Vegetable-Based

Roasted vegetable, red onion and halloumi skewer (v)

Halloumi, roasted red pepper burger (v)

Plant-Based

Soya, sesame & chilli tofu skewer (pb)

Made in Hackney plant-based burger (pb)

Tasty Addition

Tasty salad and vegetables

Potato salad (v)

Baked sweet potato, sour cream, spring onion (v)

Buttered new potatoes (v)

Lemon dressed rocket & grand padano salad (v)

Triple cooked chips, rosemary salt (pb)

Burnt aubergine fregola salad (v)

Panzanella (v)

Plant-based salads

Smoked paprika corn ribs, lime wedge (pb)

Cajun roasted chickpeas, caramelised onions and butternut squash salad (pb)

Coleslaw (pb)

Mixed leaf salad (pb)

Basmati rice & chickpea salad, crispy shallots (pb)

Flatbread & hummus (pb)

This menu is served buffet-style.

Please select 2 BBQ items and 2 salads/vegetables for your group.

£28.50

Minimum order 30 people



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons





SPIT ROAST

ROAST LAMB

Cholla buns, fresh mint sauce

ROAST PORK

Cholla buns, apple sauce, crackling

Tasty Addition

Tasty salad and vegetables

Potato salad (v)

Baked sweet potato, sour cream, spring onion (v)

Buttered new potatoes (v)

Lemon dressed rocket & grand padano salad (v)

Triple cooked chips, rosemary salt (pb)

Burnt aubergine fregola salad (v)

Panzanella (v)

Plant-based salads

Smoked paprika corn ribs, lime wedge (pb)

Cajun roasted chickpeas, caramelised onions and butternut squash salad (pb)

Coleslaw (pb)

Mixed leaf salad (pb)

Basmati rice & chickpea salad, crispy shallots (pb)

Flatbread & hummus (pb)

Spit roast with 2 sides

£24.50

Minimum order 50 people



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons

