



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 Jade.



DRINKS PACKAGES

WINE & BUBBLY

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

| Standard | Premium | Fine Dining |
|---|--|---|
| Oddbird Blanc de Blancs 0% Languedoc France Alcohol free citrus apple 29.50 | Bolney Estate Bubbly Brut NV, W.Sussex, England (vg) (sust) Zesty Honeyed Fresh 57.50 | Laurent Perrier La Cuvee NV (vg) Floral Citrus More-ish 81.00 |
| La Tordera 'Serrai' DOCG Prosecco Treviso Italy (vg) (sust) Delicate Soft Pear 39.00 | Balfour Springfield Chardonnay, Kent, England (vg) Lemon Curd Toast Fresh 46.50 | Meursault 1er Cru, Domaine du Pavillon, Burgundy, France (vg) Brioche Dense Aromatic 85.00 |
| Comino Dei Prati Pinot Grigio Blush, Veneto, Italy (vg) Refreshing Pale Pink 30.50 | Mirabeau Pure, Provence, France (vg) Strawberry Peach Raspberry 51.00 | Meerlust Bordeaux blend, Stellenbosch, South Africa (150cl Magnum) Intense Plum youthful 82.00 |
| Eracles Grillo, Sicily, Italy (vg) Bright Floral Ripe 26.00 | First Voyage Sauvignon Blanc, Marlborough, New Zealand Intense Ripe Passionfruit 39.50 | Gran Reserva 'Arnegui', Rioja, Spain Cocoa Spice youthful 48.50 |
| Il Sole Rosso Nero d'Avola, Sicily, Italy (vg) (org) Smooth Cherry All-rounder 28.50 | Cruz Alta Grand Reserve Malbec, Mendoza, Argentina (vg) Smooth Ripe Cocoa 41.50 | Chateau LaGrange 2009, St Julien, Bordeaux, France Warm Herbal Fresh. 94.00 |

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



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DRINKS PACKAGES

COCKTAILS

Sussex '75 | Pornstar martini | Mojito | Strawberry Daiquiri | Aperol Spritz | Amaretto Sour

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) **£100**

Mixed bucket of 20 bottles & cans from craft brewers including Brewdog & Tiny Rebel **£110**

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

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

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THE REEL ROOM



The Reel Room is the main function space at the Anglers and is popular for its private bar and river views. It is versatile to accommodate both sit-down dinners and standing buffets. The room also has its own speaker system and TV to play what you like and make the space your own!

CAPACITY: 32 SEATED – 60 STANDING

RECOMMENDED MENU: PREMIUM SET MENU

DEPOSIT - £250



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THE DECK



The Deck is a modern conservatory space, with a retractable roof making it suitable for use year-round. It is the prime location for a casual get-together - the space is your own but centred in and amongst the pub atmosphere!

CAPACITY: 40 SEATED – 50 STANDING
RECOMMENDED MENU: **BOWL FOOD**
DEPOSIT - £250



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THE ORCHARD



The Orchard is our newly covered outdoor area, and with its own private bar & BBQ it is the perfect space for large parties or corporate events. Whilst there are no speakers in the Orchard, please enquire about our silent disco offering...

CAPACITY: 50 SEATED – 80 STANDING

RECOMMENDED MENU: **BBQ BUFFET**

DEPOSIT - £250



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THE LIBRARY



The Library is our cosy semi-private area, with close proximity to the bar - this space is perfect for drinking parties, family get-togethers & small gatherings.

CAPACITY: 25 SEATED – 35 STANDING

RECOMMENDED MENU: FINGER BUFFET

MINIMUM NUMBER OF GUESTS -15 GUESTS

DEPOSIT - £250



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THE CASTING ROOM



The Casting Room is our second semi-private area with stunning natural light this is the place to host afternoon get-togethers and late-night drinks.

CAPACITY: 20 SEATED – 30 STANDING

RECOMMENDED MENU: **FINGER BUFFET**

MINIMUM NUMBER OF GUESTS -15 GUESTS

DEPOSIT - £250



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GARDEN PARTY



If you have a group of 100 people or more, you may want to hire a part or all of our garden and have exclusive use of our garden facilities (bars, street food options, soft serve ice cream stall, BBQ)

We have 3 table tennis tables, Petanque and Cornhole for your guests to keep entertained in the garden, but we also have contacts for other games if you would like to add more to the event. If you'd like to offer your guests a short trip down the river, we can also organise a boat to take.

This will incur a minimum spend depending on the day and the number of guests/space you would like to reserve. Your guests will be supplied with drinks and food tokens depending on your budget to spend as they wish across our points of sale.

Example cost: £50 per person -

3 drink tokens, bar snack, pizza or burger, a side plus a soft serve ice cream or dessert



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CANAPÉS

MEAT

Ham hock croquettes, pineapple ketchup
Chorizo Scotch egg
Mini Yorkshire puddings, rare roast beef,
horseradish
Grilled chicken satay

VEGETARIAN / PLANT- BASED

Squash arancini, chili jam (v)
Goat's cheese & red pepper crostini (v)
Beetroot tartare (pb)
Sweetcorn frittes, roasted tomato salsa (pb)
Smashed avocado, charred tomato, crostini (pb)

FISH

London Porter smoked salmon blinis,
chive crème fraîche
Tempura prawns, wasabi mayo
Crayfish Marie Rose, baby gem lettuce

SWEET TREATS

Profiteroles, chocolate sauce (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

Please select 3 canapes per person - minimum 20 of each item

£3.50 per canape, per person



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FINGER BOARDS

MEAT

BBQ pulled pork slider
Buttermilk chicken slider
Chalcroft beef slider
Sticky sausages (df)
Cornish Orchards sausage roll
BBQ chicken wings (df)
BBQ south coast ribs (gf)
Lamb kofta bites, minted yoghurt

PLANT- BASED

BBQ jackfruit slider (v)
Pulled Jackfruit taco, mango salsa (pb)
Hummus & flatbread (pb)
Sweetcorn Fritters, roasted tomato salsa (pb)
Spinach, potato & onion samosa (pb)

FISH

Salt & pepper squid, smoked paprika aioli
Smoked mackerel on toast
Mini fish and chips

SWEET TREATS

Profiteroles, chocolate sauce (v)
Molasses and hop sticky toffee pudding (v)
Chocolate brownie (v)
Mint lemon meringue pie (v)

£24 per person - please select 5 or more items - minimum 12 each item

£4.80 Any additional items



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BOWL FOOD

MEAT BASED

Bacon Cassoulet, sourdough

Chicken tikka masala, rice, coriander

Grilled Owtons' pork sausage, buttery mash, onion gravy

Steak, pressed potato, peppercorn sauce

FISH BASED

Pan-roasted cod, braised lentils, salsa verde

Mini Fuller's Frontier-battered haddock and chips, tartare sauce, lemon

PLANT-BASED

Tarka dahl, chickpea, coriander, flatbread (pb)

Aubergine & tomato ragout, herb salad (pb)

Chilli, rice, guacamole (pb)

PUDDING BOWLS

Chocolate brownie, Chntilly cream (v)

Apple & cinnamon crumble, vanill custard (v)

Sticky toffee pudding, Chantilly cream (v)

£21 for 3 bowls

minimum 20 of each item



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TASTY ADDITIONS

£4 per item, minimum order of 5 items

Salad & Vegetables

Flatbread and hummus (pb)

Corn on the cob, scotch bonnet butter (v)

New potato and chive salad (v)

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

Buttered new potatoes (v)

Burnt spiced corn on the cob (v)

Triple cooked chips, rosemary salt (v)

Burnt aubergine fregola salad (v)

Isle of Wight Tomato, basil, red onion and

sourdough croutons salad (pb)

Cajun roasted chickpeas, caramelised onions and

butternut squash salad (pb)

Coleslaw (pb)

Mixed leaf salad (pb)

Sweet & Nibbles

Bowl of crisps (v)

Bowl of nuts & toasted pumpkin seeds

Cake selection

Biscuit selection

Sharing Platters

Cobble Lane Charcuterie: coppa, lomo, chorizo, fennel & garlic salami, olives, pickles focaccia, sourdough

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

Fish platter: smoked mackerel pate, smoked mackerel, London Porter hot and cold smoked salmon, prawn cocktail

British cheese : Snowdonia black bomber Cheddar, Yorkshire Blue Monday, smoked Applewood, Waterloo

Brie, quince, fruit artisan crackers

£9 per person, choose 2 boards



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SPIT ROAST

Hog roast Dorchester pork, soft buns, Granny Smith apple sauce and crackling

OR

Hog roast south coast lamb, soft buns, fresh mint sauce



SIDE

Burnt spiced corn on the cob (v)

New potato and chive salad (v)

Tomato, basil, red onion and sourdough croutons salad (pb)

Please note, this menu needs to be requested at least 2 weeks prior to the date of your event

£23 per person, minimum 50 people



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GARDEN PIZZA MENU

Margherita 11.50

Americano: pepperoni, red onion, jalapeno's 15.95

Black Cab ham & mushroom 15.50

Vegan vine tomato, rosemary & torn basil (vg) 11.50

Caramelised onion, anchovy & green olives 13.50

Garlic bread 5.95

Garlic bread with cheese 6.50

Rocket & parmesan or Tomato, onion & balsamic salad 2.50pp

DIPS All £1 pp

BBQ

N'duja mayo

Garlic mayo

Truffle mayo

Minimum order 12 pizzas



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BBQ MENU

A SELECTION OF:

Burgers

Chalcroft Farm beef burger
Jerk chicken burger
BBQ jackfruit burger (pb)

Skewers

Cajun herb salmon skewer
Roasted vegetable red onion and
buffalumi skewer (v)

SIDES

Burnt spiced corn on the cob (v)
New potato and chive salad (v)
Triple cooked chips, rosemary salt (v)
Tomato Salad (v)



all portioned and served to the size of your party

£24 per person, minimum of 30 people



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PREMIUM SET MENU

SAMPLE

includes ½ bottle of Cellar selected wine

please note this is a sample menu - it is not necessary to pre-order from this menu

Starter platters to share

Antipasti - cured meats, Mediterranean vegetables, olives, roast garlic, buffalo mozzarella

Mezze - harissa & roast garlic hummus, tzatziki, babaganoush, marinated olives, feta, grilled artichokes and sun-dried tomatoes (v)

Fish board - London porter smoked salmon, salt & pepper squid, marinated anchovies, prawn cocktail

Mains

your choice of the following;

320g Owton's Sirloin on the bone, herb crusted bone marrow
with triple cooked chips, truffle and lemon dressed watercress and peppercorn sauce

Pan-cooked sea bass fillet
with tenderstem broccoli, new potatoes, English pea & parsley, tarragon butter sauce

Slow-braised lamb shank Osso Bucco stew
served with garlic mash and roasted roots, topped with gremolata

Pan roasted gnocchi & Caponata vegetables
with roasted violet artichokes & crispy basil (pb) (v)

£52.50 for 2 courses and wine / £60 per head with dessert & coffee

PLEASE NOTE THIS IS A SAMPLE MENU AND ADJUSTMENTS MADE BE MADE DUE TO MARKET AVAILABILITY. THIS MENU IS AVAILABLE TO ORDER ON THE DAY BUT WE NEED 4 DAYS NOTICE. A service charge of 12.5% will be added to your bill



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STANDARD SET MENU

SAMPLE

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Starter platters to share

Cobble Lane charcuterie Coppa, Ham hock, fennel & garlic salami, Beef chimichurri, olives, pickles, focaccia, sourdough bread, olive oil

Hummus, tzatziki, roast pepper dip marinated olives, grilled flatbreads, mushroom arancini (v)

Mains

your choice of the following;

Chalcroft Farm beef burger

HSB Gouda, lettuce, tomato, pickled red onions, secret sauce, chips

Made in Hackney plant-based burger

a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple-cooked chip (v) (pb)

Beer battered haddock

chips, crushed minted peas, tartare sauce, lemon

Lemon & thyme roast chicken

served on chorizo, courgettes, red onion and cannellini beans

£29.50 for 2 courses / £34.50 per head with dessert

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SUNDAY SET MENU

SAMPLE

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Starter platters to share

Cobble Lane charcuterie, Coppa, lomo, chorizo, fennel & garlic salami, olives, pickles, focaccia, sourdough bread, olive oil

Hummus, tzatziki, roast pepper dip, marinated olives, grilled flatbreads (v)

your choice of the following;

Roasts

Dry-aged Sirloin of Owton's beef, roasted pink

Roast Norfolk chicken, apricot & chestnut stuffing

Plant based nut roast (pb) (v)

Served with Yorkshire pudding, cauliflower cheese, roast potatoes, seasonal vegetables & red wine gravy

Mains

Beer battered haddock, chips, crushed minted peas, tartare sauce

Chalcroft Farm beef burger, HSB Gouda, lettuce, tomato, pickled red onions, secret sauce, chips

Made in Hackney plant-based burger, a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple-cooked chip (v) (pb)

£29.50 for 2 courses / £34.50 per head with dessert

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