



HEATHCOCK

- PUB & DINING -

- EVENTS -

We are perfectly equipped here at Heathcock for small and medium sized weddings and events.

We have a range of options available to make your celebration as enjoyable as possible.

PRIVATE DINING ROOM

Our Private Dining Room opens onto our Garden, and can comfortably seat up to 32 people, with a banqueting style set up. We offer a Feasting Menu for events, with a selection of large sharing dishes and sides for the whole table to enjoy together, which is perfect for any large group. There are two different pricing options for this menu. Our drinks options can all be discussed on booking and tailored to you.

UPSTAIRS BAR

Our Upstairs Bar can be hired to follow on from a meal in the Private Dining Room, or on it's own for a separate event. It is perfect for an extension of a wedding, with more evening guests arriving, or as a space for a party or event for 40-50 people. Upstairs, we can offer various canape options, or a more classic buffet. We can tailor the drinks available on the bar for you.



PRICING

Private Dining Room Feasting Menu - £60 or £80 per head menus available
Minimum Spend £1500 (Wed/Thur) or £2500 (Fri-Sun)

Upstairs Bar Snacks / Canapés - £12.5 or £16 per head
Upstairs Bar Buffet - £25 per head
Minimum Spend £500

We charge a small room hire fee, on top of your food and drink minimum spend. This is £300 for both spaces, £200 for just the Private Dining Room, or £100 for the Upstairs Bar.

A 50% deposit will be taken on confirmation of booking, with the balance to be invoiced after the event.



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Sample Feasting Menu 1

Snacks

Hare & Hounds Bakery Sourdough, House Focaccia & Homemade Butter

Steak & Ale Pie

7 Hour Braised Torgelly Farm Lamb Neck & Mint Sauce

Whole Salt Baked Wild Gower Sea Bass

Assortment of Side Dishes

Chocolate Nemesis

Buttermilk Pudding

British Cheese Board

£60 per head

Sample Feasting Menu 2

Snacks

Hare & Hounds Bakery Sourdough, House Focaccia & Homemade Butter

7 Hour Braised Torgelly Farm Lamb Shoulder, Anchovy, Fennel, Tomato & British Feta

9 Year Old Dry Aged Ex Welsh Dairy Sirloin, Watercress, Chips & Bearnaise

Whole Baked Turbot, Champagne, Cockles & Mussels

Assortment of Side Dishes

Lemon Tart & Raspberries

British Cheese Board

£80 per head

Vegetarians, Vegans and Dietary Requirements can all be accommodated with individual plates or variations depending on numbers.



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Sample Buffet Menu

Welsh Rarebit
Pig Cheek Salad
Hare & Hounds Bakery Bread, Homemade Focaccia & Cultured Butter
Salmon Pastrami
Crispy Lamb Belly
Beer Battered Hake & Tartare

£25 per head

Sample Snacks

Mini Welsh Rarebit
Beer Battered Hake
Arancini
Ox Heart Skewer
Oyster with Apple & Tarragon (£3.5)

£12.5 per head

Vegetarians, Vegans and Dietary Requirements can all be accommodated.