

Deus Et Machina®

Private Hire & Christmas menu.

What we do.

Our food, built on principles and sustainability offered in an informal feasting manner designed to suit your occasion.

We believe in food being at the centre for any occasion which is why our menus are designed around people feasting over plates of food that are made to be shared. Think whole joints of meat, whole sides of fish, big sharing salads and you start to get a better idea.

Menu's are £40 per head.

Minimum party size of 12 guests.

Please see menus below. Pick your choices and our kitchen teams will send out enough food to fill your belly and your boots. Vegan mains will be individually served so please inform us of exact quantities.

Please feel free to get in contact using:
bookings@deuslodge.co.uk

Deus Et Machina®

For the table

Gordal Olives
Focaccia WXV00

Starters Pick 3

Smoked pork cheek toast, candied fennel, chilli
Lamb belly scrumpet, anchovy aioli
House smoked trout, greens, brown butter (Gf)
Pea, smoked ricotta, crostini (V, Gfa)
Roast squash & cavalo nero pesto (Ve, Gf)

Mains Pick 2

½ roast chicken, aioli (Gf)
Slow roast rare breed rump of beef, horseradish cream (Gf)
Crispy pork belly, smoked apple ketchup (Gf)
Whole salt baked salmon, lemon aioli (Gf)
Smoked aubergine, butter bean, harissa, mojo verde (Ve)

Salads Pick 2

Crispy potatoes, aioli & green sauce (Ve, Gf)
Charred purple sprouting broccoli & romesco (Ve, N, Gf)
Charred hispi cabbage, apple vinaigrette (Ve, Gf)
English leaf salad, smoked rapeseed vinaigrette (Ve, Gf)
Beetroot & caper vinaigrette (Ve, Gf)

Desserts Pick 2

Basque cheesecake, seasonal compote (Gf)
Sticky toffee apple cake, custard (Ve)
Dark chocolate mousse, pistachio (Ve, Gf, N)