
CANAPES £35

MEAT

- Chicken & shitake dumpling, mushroom relish*
 - Smoked duck, black sesame cracker, mango salsa (gf)
 - Mini smoked brisket, rye bun, aged Cheddar cheese, mustard sauce, pickle*
 - Lamb kofta, burnt aubergine dip* (gf)
 - Foie gras parfait, cherry éclair
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FISH

- Fish & chips, tartare sauce* (gf)
 - Asian-glazed mackerel, cucumber , coriander rice paper roll
 - Lemongrass-cured salmon, nigella seeds, lemongrass, coconut foam (gf)
 - Scallop ceviche, avocado, candied lemon, apple blossom (gf)
 - Cajun monkfish, chipotle, tomato salsa, crispy corn taco*
 - Langoustine gyoza, bisque mayonnaise (£6 supplement)*
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VEGETABLE

- Mascarpone, glazed fig, parmesan shortbread
 - Truffled mushroom arancini* (v)
 - Grilled courgette, harissa carrot, sprouted broccoli (ve, gf)
 - Nut roast dinner, sage pesto* (ve)
 - Tomato macaroon, pecorino cheese
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SWEET

- Lemon meringue tart (v)
- Strawberry & lychee choux
- Dulcey chocolate panna cotta, berry compote, salted candied pecans (gf)
- Matcha & raspberry financier (v)

** Asterisk indicates canape is served hot*

Please select eight canapes

Prices exclude VAT & a discretionary 12.5% service charge.

Please advise us of any dietary requirements or allergies.





BOWL FOOD £35

MEAT

Pulled Shorthorn beef burger, blue cheese*

Braised lamb bon bon, crispy lettuce, harissa mayonnaise*

Spiced duck, beluga lentils, roasted beets (gf)

Slow-braised beef cheek, creamy mash, kohlrabi salsa* (gf)

Smoked chicken Caesar salad, rye croutons, Keens Cheddar, chicory, egg

FISH

Moqueca (Brazilian fish stew), red rice* (gf)

Seared tuna tataki, yuzu gel, edamame shiso leaves (gf)

Sesame-crust South Coast fish, wild rice, pak choi, ginger sauce*

Pan-fried snapper, squid ink spätzle, spinach leaves*

Saffron-cured haddock, braised leeks, egg, parsnip mash, parsnip crisps (gf)

VEGETABLE

Mini spinach & ricotta cannelloni, preserved tomato* (v)

Chickpea burger, pickled turnip, vegan artichoke mayonnaise* (ve)

Toasted quinoa, chilli, avocado tempura broccoli, tahini dressing (ve)

Spinach & broad bean falafel, parsley & cherry tomato salad, vegan mayonnaise (ve, gf)

Aubergine rolled caponata, rocket, parmesan crisp (gf)

Please select four bowls

**Asterisk indicates dish is served hot*

Continued overleaf

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BOWL FOOD £35 - CONTINUED

SWEET

Pineapple confit, lime & coconut mousse (v, gf)

Vanilla crème brûlée, tangerine confit (v, gf)

Valrhona chocolate mousse, caramelised hazelnuts (gf)

Floating island, lemongrass custard, mango caramel (v, gf)

MACAROONS

Peanut butter & cherry (v, gf)

St Clements (v, gf)

Bitter chocolate, hazelnut ganache (v, gf)

Please select four bowls

**Asterisk indicates dish is served hot*

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