



CANAPÉ MENU

Kindly note each canapé must be ordered in a minimum quantity of 15

COLD

£5 Each

Halloumi Croustada, Tomato Chilli Chutney (V)
Beetroot, Vegan Feta Wonton, Pickled Mustard (VE)
Mango & Mung Bean Tartare, Pomegranate (VE)
Asparagus, Miso Pea Purée, Candied Walnut (V)
Stuffed Vine Leaf, Lemon Yoghurt, Dill (VEA)

Devon Crab Rilette, Puffed Potato Cracker, Trout Roe (GF)
Cured Sea Bass, Pickled Beetroot, Jalapeño Avocado Mayo
Scottish Smoked Salmon, Potato Rösti, Trout Roe, Dill (GF)
Bream Ceviche Taco, Avocado, Grapefruit, Pickled Onion
Tuna Tartare, Crispy Rice, Cured Egg Yolk Bottarga (GF)

Hereford Beef Carpaccio, Piccalilli, Pecorino Romano
Smoked Duck, Peppered Goat's Cheese, Candied Orange, Parmesan Sablé
Foie Gras Terrine, French Toast, Quince
Ham Hock, Horseradish Cream, Toasted Brioche
Truffle Beef Tartare Taco, Watercress, Aged Parmesan



HOT

£5 Each

Truffle Hummus, Mediterranean Falafel *(GF) (VE)*

Radicchio, Walnut Arancini, Torched Brie *(V)*

Spinach, Leek & Feta Filo Wrap *(V)*

Cacio e Pepe Croquette, Pecorino Romano *(V)*

Maitake Mushroom Tempura, Sriracha Mayo *(GEA)*

Prawn Toastada, Crushed Avocado, Chimichurri Salsa

Sole Goujon, Sauce Gribiche

Scottish Lobster Vol-au-Vent, Chorizo Emulsion

Scottish Salmon Kebab, Japanese BBQ Sauce *(GF)*

'Nduja & Sesame Prawn Toast, Chipotle Mayo

Angus Beef Kebab, Miso Black Garlic Aioli *(GEA)*

Serrano Ham Mornay Croquette

Chicken Teriyaki Kebab, Chilli Honey Mayo

Braised Lamb Puff, Caramelised Onion Ketchup

Short Ribs Beignet, Wholegrain Mayo



DESSERTS

£5 Each

Chocolate & Mint Brownie *(VE)*

Strawberry & Vanilla Macaron

Lemon Choux

LATE-NIGHT SNACKS

£7 Each

Lobster & Prawn Brioche, Spiced Paprika Emulsion

Buttermilk Chicken, Ranch Dressing

Hereford Beef Slider, Smoked Cheddar

Spiced Sweet Potato Slider *(V)*

Dorrington Ham & Cheese Toastie

Fried Mochi, Shiitake Mushroom, Truffle Emulsion *(VE)*

Truffle Parmesan Fries *(GF)*



BOWL FOOD

£15 Each

Choose a maximum of three varieties

Wild Mushroom & Black Truffle Risotto, Caramelised Pearl Onions, Chive Oil *(VEA)*
Grilled Vegetable Moussaka, Feta, Tomatoes
Charred Gnocchi Arrabbiata, Stracciatella, Calabrian Chilli Oil, Pine Nuts
Chilli Caramel Cauliflower, Kimchi Fried Rice *(VE)*

Crispy Cod Cheeks, Taramasalata, Pickled Chilli, Wild Garlic Oil
Seared Tuna Tataki, Niçoise Salad, Quail Egg *(GF)*
Seafood Pasta, Roasted Tomato & Fennel Sauce
Scottish Salmon, Coconut Rice, Mango, Soya Hot Honey Dressing *(GF)*

Braised Beef Cheeks, Wild Mushrooms, Mousseline Potato, Salsa Verde *(GF)*
Veal & Pork Meatballs, Rigatoni, Roasted Tomatoes, Smoked Ricotta
Harissa Lamb Koftas, Baba Ghanoush, Peperonata *(GF)*
Chicken Tikka Biryani, Cucumber Raita, Crispy Shallots *(GF)*

(V) Suitable for Vegetarians *(VE)* Suitable for Vegans *(VEA)* Vegan Option Available
(GF) Gluten-Free *(GFA)* Gluten-Free Option Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.