

CANAPE MENU

FISH - £5 per bite

TUNA CRUDO (gf) aguachile
CHILLED PRAWNS aioli
SMOKED SALMON fine herbs, cream cheese

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MEAT - £5 per bite

STEAK TARTARE
hand cut beef fillet, classically dressed, baby gem spear

DUCK RILLETTE
Sourdough toast, dijon mustard

BUTTERMILK FRIED CHICKEN
Siracha mayo

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VEGETARIAN / VEGAN - £5 per bite

WILD MUSHROOM QUICHE (v)
TOMATO & MOZZARELLA ARANCINI (v)
TOMATO PUFF olive (vg)
sundried tomato, puff pastry, dried kalamata

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DESSERT - £5 per bite

LEMON meringue
BROWNIE (vg + gf) coconut
MADELEINE (v) freshly baked
CHEESE OF THE DAY apple chutney, cracker

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BOWL FOODS - £10 per bowl

COD vadouvan, curried cauliflower, sauce grenobloise

SIRLOIN STEAK pomme puree & jus

LAMB braised lamb shoulder, aubergine caviar, buckwheat

LEGUME RACINE (vg + gf) market root vegetables, olive oil hollandaise (can be made vegan)

BEETROOT (v) english goats cheese, pistachio, pomegranate

MUSHROOM FRICASSEE (vg) cherry tomato, fine herbs