

Canape Menu



Vegetarian

- CRISPY POLENTA** (v) truffle mayonnaise
- GOAT CHEESE ROLL** courgette, pea shoot
- CAULIFLOWER AND RED ONION PAKORA** coconut yoghurt, lime
- MAPLE GLAZED CORNBREAD** harissa yoghurt

Seafood

- SMOKED EEL CROQUETTES** seaweed mayonnaise
- SEARED ISLE OF MULL SCALLOPS** coastal greens, chilli
- CURED SALMON** pickled beetroot, horseradish
- POTTED SHRIMP ON MELBA TOAST** parsley

Meat

- BACON WRAPPED DATES** linguça, Manchego, mustard
- FOIE GRAS CRÈME BRÛLÉE** pork crackling & marmalade brioche
- GOAT KOFTE** cumin yoghurt, pomegranate molasses
- BBQ-SPICED CRISPY PIG EARS**

Bowl

- BEEF SLIDER** gruyère cheese, pickle, house burger sauce
- ATLANTIC PRAWN ROLL** lime mayo, jalapeño, corriander
- MINI HOT DOGS** roasted onion mayonnaise, curry scraps
- PUY LENTILS** spinach, sweet onion, organic yoghurt, miso & nasturtiums

Dessert

- CHOCOLATE FONDANT**
- BANOFFEE PIE**
- LEMON MERINGUE PIE**
- SALTED CARAMEL TRUFFLES & SEASONAL MACAROONS**

Executive Chef Elliott Grover

Please note this is a sample events menu for illustration purposes only. Our executive chef will create a bespoke menu to suit your exact requirements. A pre-order is required for each item, as amendments made same day could jeopardize the good function of service. Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.