Canapés

Vegan and Vegetarian
Sweetcorn and black beans fritters, pico de gallo, avocado, burnt lime (vg)
Split green peas and hispi cabbage croquettes, tarragon mayonnaise (vg)
Porcini, lentil and walnut pâté, saffron pickled onions, tarragon, brioche toast (c) (v)
Goat’s cheese, honey and thyme, black grapes, pine nuts (c) (v)

Fish
Prawn tempura, spring onion, fermented chilli mayonnaise, furikake
Dorset white crab, celeriac remoulade, rhubarb and apple gel, black caviar, wonton cup (c)
Gin-cured sea trout, pickled fennel, horseradish crème fraîche, caraway cracker, lemon gel (c)
Tuna tataki, sesame seed, wasabi lime yoghurt, pickled cucumber, coriander (c)
Canapés

Meat
Herdwick lamb and anchovy bon-bon, sauce Paloise, black olive
Glazed pork belly, toasted sesame mayo, Sutton kalonji, spring onion
Beef tartare, wild garlic emulsion, black garlic oil, croustade cups (c)
Smoked duck breast, lemon thyme shortbread, crème fraîche, blackberry, pistachio (c)

Dessert
Blueberry lemon tart, white chocolate ganache, lemon balm
Exotic Pavlova, coconut, mango, passion fruit
Macaron, flavoured crème pâtissière
Chocolate waffle cone, espresso chocolate cream, candied kumquat (vg)

Please ask us about the allergens in our food
(vg) vegan | (v) vegetarian
Double Bites

Vegan and Vegetarian
Sweetcorn fritter, sweetcorn, sweet chilli, coriander, avocado salsa (vg)
Beetroot, carrot and kale pakora slider, beetroot raita, spinach, brioche bun (vg)
Sweet potato, kale hummus and walnut tart (v)
Goat’s cheese tart, London honey, black grape, pickled walnut (c) (v)

Fish
Cod fish slider, lovage mayo, lettuce, brioche bun
Haddock and prawn fishcake, tartare sauce, crispy capers, spring onion
Trout and spring onion tartlet, lemon crème fraîche, crispy capers, keta
Crispy crab bhaji, spring onion, coriander salsa

Meat
Sausage roll, truffled brown sauce
Beef slider, Taleggio, dill cucumber, brioche bun
Buttermilk chicken slider, chimichuri, coriander yoghurt, brioche bun
Pork katsu slider, pickled ginger, spring onion, spicy mayo, brioche bun