

CANAPÉS



FISH

Salmon gravlax	toasted sourdough & dill mustard	3
Crispy squid	chilli & lime dip	3.5
Tuna tartare	pickled cucumber	3
Dressed Cornish crab	rye cracker & citrus mayo	3
Prawn cocktail		3
Chilled rock oyster	shallot dressing	2.5

VEGETARIAN

House-made vegetable crisps	(vg)	2
Mature cheddar cheese straws		4
Goat's cheese fritters & caramelised grape chutney		2.5
Cherry tomato & buffalo mozzarella		2.5
Baked celeriac, pickled cauliflower & truffle	(vg on request)	2.5
Polenta chip, pea purée & Berkswell	(vg on request)	2.5
Green olives	(vg)	3
Mixed nuts		3
Cucumber, avocado & chive shot	(vg on request)	2
Heritage tomato & red pepper shot	(vg)	2

MEAT

Ham hock terrine & piccalilli	toasted sourdough	2
Chicken & pancetta ballotine	herb crème fraîche	2
Pulled lamb shoulder croquette	mint & pepper sauce	4
Beef tartare	toasted brioche & horseradish cream	3.5
House-made pork crackling		3
Mini 45 day dry-aged Dexter beef burger		5.5
Red Leicester, tomato relish, Bloody Mary ketchup & pickles		

SWEET

Vanilla cheesecake	£2
Dark chocolate brownie	salted caramel £2
Mini Pavlova	£2