

CANAPÉS

Create your own - £5 per portion on each dish

SEAFOOD

St Mawes smoked haddock kedgeree arancini with a coronation dip Fried Cornish squid, black pepper, roasted garlic aioli Grilled Fowey scallops, chorizo, garlic & chilli butter Smoked mackerel on toasted crumpets Seafood cocktail vol au vent

MEAT

Harbour House Gloucester pork sausage roll with piccalilli Duck rillette on toasted sourdough Aged Hereford beef sliders Chicken Caesar salad Slow cooked Gloucestershire lamb cutlets, baba ganoush, green harissa couscous, flatbreads

VEGETARIAN / VEGAN

Posh onion rings, tartare sauce (vg) Aubergine Parm (v) Mixed olives brined with Mediterranean herbs (vg) Salt & pepper almonds (vg) Charred halloumi, sweet chilli sauce (v) Sticky Asian cauliflower wings (vg)

> (v) Vegetarian (vg) Vegan. Please inform us if you have any allergies or dietary requirements. Our team can advise on any of the 14 allergens that may be present in our dishes. Some products are made off site and have been made in an environment where nuts may be present. A discretionary 10% service charge will be added to your bill. All tips are distributed 100% to the team