



BAR & TERRACE

CANAPES

£4 per canape

Minimum quantity of 20 canapes per flavour and minimum order of £500.
Orders can be amended or cancelled up to 10 working days before your event. After this time orders cannot be amended or cancelled.
A 13.5% service charge will be added to your bill.
Menu items are subject to change without notice.
Due to the nature of our kitchen, it cannot be guaranteed any item is 100% allergen free.



VEGAN

Harissa hummus, ras-el-hanout roast cauliflower, pomegranate, golden raisin, baby gem

Quinoa and coriander seed falafel, tahini lime hummus, pomegranate, pickled kohlrabi

Roast summer carrot, creamed avocado, thyme toasted sourdough, celeriac

VEGETARIAN

Dill and chive rolled Boilie goats cheese, raw fennel, coriander, pickled cucumber, green olive

Baba ghanoush, beetroot blini, pomegranate, golden beetroot, nigella seed, chive

Asparagus, Grana Padano and roast shallot frittata, lemon crème, asparagus tip, summer pea

FISH

Hot smoked trout pate, sweet pickle cucumber, sourdough crouton, trout roe

Paprika prawn cocktail, baby gem, avocado puree, smoked paprika, zest

Smoked salmon on rye, cucumber, crème cheese, peppercorn, zest

MEAT

Salame di finocchiona, black mission fig, green olive, skewer

Smoked chicken salad, caper, apricot, baby gem, grana Padano

Seared carpaccio sirloin of beef, Dijon mustard crème, fresh chili, chive, shortbread

SWEET

Amaretti and Tonka bean cheesecake, fresh raspberry, lime zest

Orange cardamom posset, chocolate cup, red current, fresh orange, zest

Coconut pannacotta, lime, lychee, rose petal shortbread

