

## WINTER CANAPE MENU

Maple carrot hummus, non-dairy 'goats cheese' fig, grilled sourdough (ve) Smoked applewood cheddar croquette, chili jam (ve) Chickpea scotch egg, curried mayo (v) Ndjua arancini, truffle, Parmesan Torch rarebit, slow cooked pork shoulder, fm pickles, sourdough Wild mushrooms on toast, quail egg, truffle Halloumi fries, pomegranate, yoghurt (gf) Smoked salmon, crème fraiche, toasted cornbread, garlic chives Fm Scotch egg, date ketchup Cider braised sticky sausages, wholegrain mustard Mini fish & chips, crispy hake, crushed peas, tartare sauce, triple cooked chip £2 supp) Buttermilk chicken slider, smoked bacon, vintage cheddar, sweet chilli, crisp lettuce (+ £2 supp)

Vegan cheese & bacon burger slider, pickles, burger sauce, tomato, lettuce, (+ £2 supp) (ve)

## THE FINAL TEMPTATION

Lemon tartlets, crème fraiche Mini plum cheesecake, ginger biscuit Peanut butter blondie, oat fraiche, (ve) (gf) Chocolate orange profiteroles, whipped cream

£2.75 per canape (min 20)

Allergens – Please inform us if you are allergic to any food items. We cannot guarantee the absence of allergens in our dishes due to our kitchen containing these items  $gf gluten free \mid ve vegan$  A 12.5% Private hire Service Charge will be applied to the bill