

CANAPE MENU

AUTUMN / WINTER

HOT

VEGETERIAN / VEGAN

Wild mushroom and cabrales croquetas (v)

Sweetcorn tempura, vegan sriracha mayo, togarashi (vg)

Kataifi fried halloumi with harissa and sumac (v)

Deep fried artichoke hearts, pickled lemon, almond cream (vg)

FISH AND SEAFOOD

Fritto misto of prawn, hake and squid with lemon aioli

Potato latke, cream cheese, smoked salmon and pickled cucumber

Paella croqueta, saffron aioli, parsley

'Baccala mantecato' whipped salt cod, panisse, black olive, parsley

MEAT

Iberico pork katsu sando, tonkatsu sauce

Lamb scrumpets, mint chimichurri

Sobrassada toast, padron pepper and honey

Malaysian fried chicken, sweet soy, chilli

FUNTHYME

COLD

VEGETERIAN / VEGAN

Buffalo mozzarella on gem with pistachio pesto and fig (v)

Squash caponata, fried polenta, basil (vg)

Charcoal cracker, almond cream, black olive, and preserved tomato (vg)

Wild mushroom tart, chestnut puree, pecorino (v)

FISH

Canape cone with avocado, cured tuna and black sesame

Crab toast, brown crab mayo, pickled lemon, and chervil

Pumpernickel crisp, beet cured salmon, soft cheese and mustard seed caviar

Red mullet crudo, green mandarin and tardivo

MEAT

Brown butter toast solider with chicken liver parfait, cured egg yolk and hazelnut

Sardinian flatbread, prosciutto, wild mushrooms and thyme

Seared lamb cannon, salsa verde, crispy artichoke

Steak and chips - chopped aged beef, brioche, bearnaise mayo and shoestring fries