

CANAPE MENU

HOT

- Masala fried chicken, roast coconut sambol and fried curry leaves
- Cauliflower cheese croquettes, buffalo hot sauce (v)
- Crispy lamb nuggets redcurrant sauce, juniper salt and fried mint
- Kataifi fried halloumi, kebab shop chilli sauce (v)
- Grilled octopus, skordalia, oregano and lemon
- Chickpea pancake, pumpkin, crispy sage and chestnut (vg)
- Smoked haddock kedgeree arancini, lime pickle mayo and coriander
- Spiced carrot and parsnip bhajis, coriander, chilli and lime mayo (v)
- Salt and pepper tofu, pickled chilli and spring onion (vg)
- Dry aged beef sourdough ‘toastie’, comte and lemon thyme

COLD

- Sourdough blinis, crème fraiche, smoked salmon and cucumber chutney
- Edamame falafel on gem, green tahini, pickles and zhoug (vg)
- Maple glazed cornbread, chicken tinga, queso fresco and pickled red onion
- Plantain crisp, jerk jackfruit, mango, chilli and lime (vg)
- Herb polenta, creamed gorgonzola, wild mushrooms and thyme (v)
- Lavash cracker, goats cheese, fig and pistachio pesto (v)
- Corn tostada, smashed avocado, cornish crab and tomatillo salsa
- Smoked trout tartlet, caramelised onions, horseradish and crème fraiche
- Duck banh mi, sriracha mayo, spiced pickles, Vietnamese herbs and chilli
- Sweet potato rosti, seared venison, pickled walnut ketchup and tarragon