

# CANAPÉS

£3.5 EACH

**NAKED MERSEA OYSTER** Bloody Mary Dressing

**CRISPY MERSEA OYSTER** Spicy Mayo

**"TARAMA"** Whipped Smoked Tofu, Crispy Pickled Onion, Smoked Paprika **VG**

**CRAB THERMIDOR ARANCINA** Saffron Aioli

**GRILLED TIGER PRAWN** Shellfish Bisque Aioli

**BLACK PUDDING CROQUETTE** Stornoway Black Pudding, Sauce Gribiche

**STEAK TARTARE** Dry-Aged Steak, Hash Brown, Anchovy Aioli, Exmoor Caviar

**MINI SMASH BURGER** House Cheese & Pickles, Burger Sauce

## MINI BOWLS

£7 EACH

### MASALA LAMB

Tandoori-Spiced Kofta, Coriander Chutney

### BEEF RIGATONI

Fresh Pasta, Beef Shin & Bone Marrow Ragù,  
Herby Pangrattato, Aged Parmesan

### SEAFOOD COCKTAIL

British Crab, Brown Shrimp, Prawns,  
Yuzu Cucumber, Marie Rose, Focaccia Crisps

### SCAMPI & CHIPS

Malt Vinegar, Tartare Sauce, Pickled Onions

### PESTO TROFIE

Fresh Pasta, Smashed Pea Pesto,  
Herby Pangrattato, Shaved Smoked Tofu **VG**

### CHARRED TOFU SKEWER

Middle-Eastern Spice, Tahini Aubergine,  
Mint Yoghurt, Garlic Flatbread **V · VGO**

## DESSERTS

£3.5 EACH

**PIÑA COLADA MACARON** Pineapple & Coconut Rum Ganache Filling **V**

**MINI CHOCOLATE BAR** Choice of: Caramel & Shortbread | Coconut | Nougat & Caramel **V**

**LEMON MERINGUE TARTLET** Lemon & Yuzu Curd, Italian Meringue **VG**

**MINI DOUGHNUT** Choice of: Churros-style with Chocolate Dipping Sauce | Raspberry Jam Filled **V**

**PALOMA GUMMY** Tequila & Pink Grapefruit Pâte De Fruit **VG**

**VODKA JELLY SHOT** Fruity Flavours

### WE RECOMMEND

Pre-dinner reception – four items per person | Drinks party – 12 items per person

Get in touch with your budget & requirements and we will help you plan a truly special event.

**V** – Vegetarian, **VO** – Vegetarian option, **VG** – Vegan, **VGO** – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen.