

THE
DINING ROOM

CANAPÉ MENU

COLD

£5 Each

Truffle Celeriac Remoulade, Pine Nuts, Parmesan Sable **(V)**

Baked Heritage Carrot Tartare, Pomegranate, Spiced Coconut Yoghurt **(VE)**

Truffle Wild Mushroom Quiche, Taleggio Mousse, Cornichons **(V)**

Rice Crackers, Spiced Caponata, Cucumber Raita **(GF)**

Halloumi Croustades, Tomato Chilli Chutney **(V)**

Scottish Smoked Salmon, Potato Rösti, Trout Roe, Dill **(GF)**

Spiced Tuna Uramaki, Avocado, Sesame, Chives **(GEA)**

Cornish Crab and Caviar Tostada, Marinated Courgette, Yuzu Cream **(GF)**

Bream Ceviche Taco, Avocado, Grapefruit, Pickled Onions

Tuna Tartare, Crispy Rice, Cured Egg Yolk Bottarga **(GEA)**

Vitello Tonnato, Tuna Emulsion, Fried Capers and Shallots

Hereford Beef Carpaccio, Avocado Mojo, Chimichurri

Iberico Ham, Salmorejo, Quail Egg

'Nduja and Chorizo Taco, Avocado, Lettuce, Herbs

Pain Perdu, Smoked Duck, Miso Quince, Figs

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HOT

£5 Each

Truffle Hummus and Mediterranean Falafel **(GF) (VE)**

Baked Beetroot Beignet, Avocado and Herb Sauce **(GF) (VE)**

Andalusian Manchego and Piquillo Pepper Empanada **(V)**

Radicchio and Walnut Arancini, Torched Brie **(V)**

Spinach, Leek and Feta Filo Wrap **(V)**

Spiced Cornish Crab and Prawn Spring Roll, Ponzu Emulsion **(GF)**

Octopus, Baked Potato, Chorizo Cream **(GF)**

Seabass and Cornish Crab Cake, Tartare Sauce

Cornish Cod Cheek Tempura, Saffron Mayonnaise

Spiced Grilled Prawn, Avocado, Feta Nacho

Angus Beef Kebab, Miso Black Garlic Aioli **(GFA)**

Crispy Chicken Tulip, Smoked Barbecue Dip

Lamb and 'Nduja Meatball, Cucumber Tzatziki

Serrano Ham Mornay Croquette, Dill Mayonnaise

Quail Scotch Egg, Chipotle Mayonnaise

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DESSERTS

£5 Each

Miniature Choux Bun, Raspberry Cream
Gianduja and Coffee Cream Eclair
Jivara Chocolate Mousse, Hazelnut Praline, Chocolate Pearls **(GF)**
Passion Fruit Curd, Dark Chocolate Sable
Assorted Macaroons **(GF)**

LATE-NIGHT SNACKS

£7 Each

Fried Squid Sliders, Chili Aioli
Lobster and Prawn Brioche, Spiced Paprika Emulsion
Buttermilk Chicken, Ranch Dressing
Hereford Beef Slider, Smoked Cheddar
Spiced Sweet Potato Slider **(V)**
Broccolini Tender Stem Fritter, Pickled Emulsion **(GF) (VE)**
Dorrington Ham and Cheese Toastie
Salted Cod and Jalapeño Buñuelos, Salsa Rossa

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BOWL FOOD

£15 Each

Mediterranean Falafel, Aubergine Caponata, Truffle Hummus **(GF) (VE)**

Roast Butternut Squash Risotto, Sage, Pecorino **(GF)**

Gochujang Glazed Tofu, Kimchi Fried Rice **(VE)**

Truffled Wild Mushroom Arancini, Pine Nuts, Parmesan **(V)**

Roast Salmon, Mousseline Potatoes, Braised Leeks, Brown Shrimps **(GF)**

Roast Atlantic Cod, Soft Polenta, Chorizo, Cherry Tomatoes

Aromatic Thai Prawn Curry, Jasmine Rice, Raw Mango Salad **(GF)**

Sesame Seared Bream, Caponata, Sicilian Red Pesto

Chicken Chasseur, Smoked Pancetta, Braised Leeks and Carrots **(GF)**

Kentish Lamb Shepherd's Pie

Braised Beef Cheeks, Wild Mushrooms, Mousseline Potato, Merlot Jus **(GF)**

Veal and Pork Meat Balls, Rigatoni, Roasted Tomatoes, Smoked Ricotta

(V) Suitable for Vegetarians **(VE)** Suitable for Vegans **(VEA)** Vegan Option Available

(GF) Gluten-Free **(GFA)** Gluten-Free Option Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.