

Spring/Summer Canapé Selection

Fish

Sake marinated Mackerel, cucumber, kohlrabi, linseed flatbread

Hand picked white Crab, spring onion, brown Crab tartlet

Breaded wild Prawn, chervil, lumpfish roe, pickled sweet chilli

Smoked Salmon Gougeré, dill, lemon, crème fraîche

Cured ChalkStream Trout, pink grapefruit, horseradish, pickled fennel

Seared Tuna, miso, bonito, radish, lime

Meat

Salt aged roast Beef, salsa verde, pickled walnut

Middle Eastern spiced crispy Lamb, pine nut, shallot

Curried Chicken, mint, apricot, confit garlic

Confit Duck leg croquette, black garlic, cherry

Quail scotch egg, smoked sea salt, piccalilli

Chicken liver parfait, brioche, watercress, raspberry vinegar

Vegetarian

Roasted pea & broad bean fritter, green chilli mayonnaise, peach

Polenta chips, avocado, aleppo pepper

Heritage beetroot, almond, goats cheese, lavosh

San marzano tomato & burrata arancini, parsley mayonnaise

Cauliflower & spring onion bhaji, yogurt, lime

Truffled Brie & courgette croquette, blackcurrant jam

Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made, by prior arrangement. Vegan and other dietary requirements available upon request.