



est. 1793

CANAPE MENU - £29pp

Choose 4 smaller bites + 2 bigger bites

SMALLER BITES

Add additional bites - £4 each

Smoked salmon bellini, dill creme fraiche, salmon caviar

Tuna + wasabi, black rice cracker

Smoked chicken ballotine, tomato chutney + brioche

Spiced steak tartare shells, filo pastry + confit egg yolk

Sticky pork belly bites, sweet soy + ginger glaze

Truffle arancini, Grana Padano + truffle mayo (V)

Goats cheese ballotine, croûte + pickled mushroom (V)

BIGGER BITES

Add additional bites - £7 each

King prawn bruschetta, green tomato + chill salsa

Fried chicken + waffle, firecracker sauce

Beer battered fish + chip cups, tartar sauce + lemon

Mini hot dogs, crispy onions + pickles

Mini beef sliders, brioche + cheese (VG option available)

Open mini beef pies, minced beef + mash

Vegetable risotto pots, seasonal veg (V)

Mini truffle + cheddar pies, potato + puff pastry (V)

*Available for guest numbers of 20-250 people. Pre order needed 7 working days prior to booking.
Service charge of 10% will be added to all bills. Gluten free options are available, please contact us.*



GRAZING MENU - from £12pp

We recommend a minimum of two stations.

PAELLA 12

vegetarian, seafood, or meat (your choice of 2)

NACHOS 12

pulled beef, beef chilli, guacamole, salsa, sour cream & cheese sauce

ANTIPASTI 14

artisan cheeses, cured meats, pickles, chutneys & breads

CURRY 12

meat curry, vegetarian curry, rice & naan bread

CHEESE 12-16

artisan cheeses, homemade chutneys & crackers

SKEWERS 12

mixed meat & vegetable skewers with homemade flatbreads, dips & sauces

AMERICAN 15

mini burgers, mini hot dogs, fries & slaw

OYSTERS/FISH POA

a selection of the best market fish served with breads & dipping sauces

PATISSERIE 15

selection of mini desserts & fresh cakes

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