

## CANAPE MENU

### HOT

#### VEGETERIAN / VEGAN

Welsh rarebit toastie with pickled walnut (v)

Saffron, parmesan and lemon arancini, saffron aioli (v)

Kataifi fried halloumi, harissa and sumac (v)

Samphire pakora, tamarind chutney, coconut yoghurt (vg)

#### FISH AND SEAFOOD

Fritto misto, hake, squid and prawns with lemon aioli

Crab cake, remoulade, old bay, pickled cucumber

Hanoi turmeric fish skewer, dill, hot mint and lemongrass

Sesame prawn toast with dried scallop and katsuobushi

#### MEAT

Iberico pork katsu sando, tonkatsu sauce

Merguez sausage roll, date chutney

Oxtail croquettes, plantain ketchup

Malaysian fried chicken, sweet soy, chilli

## CANAPE MENU

### COLD

#### VEGETERIAN / VEGAN

Buffalo mozzarella on gem with pistachio pesto and fig (v)

Wild mushroom tart, chestnut, confit egg yolk and pecorino (v)

Papadum, potato chaat, coconut yoghurt, tamarind and sev (vg)

Panisse, delica pumpkin caponata, salted ricotta (v)

#### FISH

Crab toast, brown crab mayo, pickled lemon, and chervil

Lobster tartlet, charred hispi, elderflower and fine herbs

Hash brown, whipped cod's roe, Exmoor caviar, chives

Squid ink blini, beet cured salmon, soured cream, dill

#### MEAT

'Nduja, soft goats cheese, honey and chives

Brown butter toast soldier, chicken liver parfait, cured egg yolk and hazelnut

Steak and chips - chopped aged beef, brioche, bearnaise mayo and shoestring fries

Seared lamb cannon, salsa verde, Amalfi lemon