

Canape Selection

Cold Canape ~ £7

Smoked Scottish salmon blinis, crème fresh, trout roe
Gillardeau Oyster, guanciale, finger lime (£4 supplement)
Maritozzo, ricotta Chantilly, honey, truffle
Landes Foie gras on toast, Moroccan spices, pear chutney

Hot Canape ~ £7

Wild mushroom & truffle arancini
Slow cooked pork skewers
Brie on toast, walnut, honey
Prawn tempura, spicy yuzu emulsion

Hot Bowl Food

Risotto carnaroli, smoked bone marrow, Hermitage jus	12
Slow cooked veal ossobuco, smoked potato, bottarga	14
BBQ cauliflower steak, plankton, yuzu ponzu, piquillo	10

Cold Bowl Food

Burrata, truffle oil, toasted hazelnut	9
Cured yellow tail ceviche	15
Beef tartare, yolk, salted ricotta	14

Dessert Canapes ~ £5.5 each

Caramelised pumpkin tart, clementine
Chocolate bon bons
Assorted macaroons
Wild berries & hibiscus pate de fruit



VAT is included in the current rate
16% discretionary service will be added to your bill
The menu and prices are subject to change, based upon seasonality and availability of produce