

CANAPÉS

(A)

£11 PER HEAD, MINIMUM
20 PEOPLE

CAJUN SPICED CHICKEN GOUJONS,
SWEET CHILLI MAYONNAISE

VEGETABLE SPRING ROLLS^(V)
WITH SWEET CHILLI SAUCE

MINI BEER BATTERED COD,
TARTARE SAUCE & LEMON

GRILLED LAMB KOFTA W/ TZATSIKI

PIGS IN BLANKETS MUSTARD MAYONNAISE

FALAFEL AND HUMMUS^(V)

KING PRAWN IN FILO PASTRY

MIXED MARINATED OLIVES^(V)

(B)

£13.5 PER HEAD,
PLUS ALL OF (A)

SCOTCH EGG & MUSTARD MAYONNAISE
SMOKED HADDOCK FISH CAKES CHILLI
JAM, LIME

(C)

£16 PER HEAD,
PLUS ALL OF (A) AND (B)

MINI BEEF BURGER, CHIPOTLE
MAYONNAISE AND EMMANTAL

SMOKED SALMON & CRÈME
FRAICHE BLINI

Allergen information is available upon request, please ask your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen.

A discretionary service charge of 10% will be added to you bill. Service charge is divided across the entire restaurant team.

We care about our ingredients and use native breed cattle, Scottish salmon, haddock from the English south coast and vegetables are seasonal and locally sourced.

