

COLD CANAPÉS

Cured Hampshire trout, dulse, cucumber, caviar

Portland crab bouchon, grapefruit, basil

Anchovies on toast, preserved lemon aioli

Salted beef skirt, celeriac & caper slaw, ficelle

Smoked duck tart, strawberry & tarragon relish

Violet artichoke, tomato, parmesan shortbread – V

Roast muscat grapes, cashew ricotta, crisp rye – VE

Heritage tomato tartare, Bermondsey sourdough, summer savoury – VE

English asparagus spears, truffle & asparagus emulsion (*seasonal June – July*) – V

HOT CANAPÉS

Lobster thermidor, potato cone (*available with Exmoor caviar*)

Smoked cod roe, potato skins, celery salt

24-hour Hereford short-rib, potato, beef fat & tarragon mayonnaise

'Ham & cheese toastie'- Iberica ham, Tunworth, sourdough

Buttermilk Fosse meadow breaded chicken, hot honey

Charred courgette, broad bean hummus, preserved lemon – VE

Candied beetroot tart, 'blue cheese', red sorrel – VE

DESSERT CANAPÉS

St Vincent dark chocolate, salted caramel & honeycomb cone

Mirabelle plum sherbet pastille – VE

Kentish strawberry & white chocolate choux

Boozy cherry & pistachio pavlova – VE

Victoria rhubarb & custard tart

