

COLD CANAPÉS

Cornish crab, kohlrabi taco, samphire, miso & fermented egg
Cured sea trout, rye crumb, keta, dill labna
Ginger poached native blue lobster, sea aster, potato crisp
Whipped smoked cod roe, radish, brioche, chicken skin salt
Seared salt aged beef, pickled woodland mushrooms
Crispy seaweed quail egg (*available with Exmoor caviar*)
Potted hen, parsley root mayo, charcoal leek
Salt baked turnip, dashi gel, burnt shallot marmalade (ve)
Pickled beetroot wonton, smoked vegan curd, roast seeds (ve)

HOT CANAPÉS

Tandoori scallop, curried cauliflower, crispy fennel
Crispy buttermilk chicken, anchovy mayo, turnip top kimchi
Ballentine rabbit, prune, pancetta, anise fennel
Confit duck beignet, spiced plum, salted cucumber
Sugar pit short rib beef, celery root cream, oyster leaf
Samphire and broccoli stalk pakora, mango sauce, coriander (ve)
Grey rock potatoes, torched garlic aioli (v)

DESSERT CANAPÉS

Black sesame and lemon tartlet, citrus sherbe
Chicory coffee, mascarpone mousse chocolate cup
Almond, apricot and camomile honey frangipane
Ivoire chocolate, raspberry and rosewater tartlet (ve)
Green tea & lime ganache chocolate (ve)

