

# Canapé Menu

Our canape selection includes an array of signature dishes perfect for standing events and parties.



## Meat

<b>DUCK &amp; WAFFLE</b> duck rilette, confit egg yolk	7
<b>CORONATION CHICKEN TACO</b> lime & pickled golden raisins	4
<b>MINI BEEF SLIDERS</b> burger sauce, cheddar	6
<b>HAGGIS BONBON</b> whisky mayo	3
<b>HONEY MUSTARD GLAZED CHIPOLATAS</b>	3

## Vegetarian

<b>CHEESY POLENTA CROQUETAS</b> black truffle mayo	4
<b>SUN-DRIED TOMATO &amp; MOZZARELLA ARANCINI</b> confit garlic aioli	6
<b>VEGETARIAN SLIDERS</b> burger sauce, cheddar	6

## Vegan

<b>PADRÓN PEPPERS</b> lime, sea salt	5
<b>PICO DE GALLO &amp; GUACAMOLE TOSTADA</b>	4
<b>VINE TOMATO &amp; BASIL BRUSCHETTA</b>	4

## Seafood

<b>SMOKED SALMON ROULADE</b> citrus crème, dill, sourdough	6
<b>KING PRAWN SKEWERS</b> chilli & yuzu mayonnaise	6.5
<b>MINI PRAWN ROLL</b> Marie Rose sauce & jalapeño	7
<b>FISH SANDWICH</b> crispy haddock, American cheese & tartare sauce	7

## Bowl

<b>PULLED BARBACOA DUCK</b> guacamole, tomatillo salsa	13
<b>PRAWN MASALA</b> jasmine rice, yoghurt	13
<b>RIGATONI ARRABBIATA</b> aged parmesan (v)	11
<b>HARISSA-BRAISED JACKFRUIT</b> butter bean purée, crispy capers (vg)	11

## Dessert

<b>BANOFFEE PIE</b> salted caramel	4
<b>MINI DEEP-FRIED MARS BAR</b> caramel, hazelnuts	4
<b>VEGAN CHOCOLATE CAKES</b> raspberry & ganache	5
<b>CHOCOLATE &amp; CARAMEL TRUFFLES</b>	4
<b>SEASONAL MACARONS</b>	4
<b>LEMON CURD WAFFLE</b>	6

Executive Chef Jonathan Bowers

Gluten Free Vegetarian Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 15% service charge will be added to the bill.