

Canapé Menu

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



Meat

DUCK & WAFFLE duck rilette, confit egg yolk	7
MINI BEEF SLIDERS burger sauce, cheddar	6
HAGGIS BONBON whisky mayo	3
HONEY MUSTARD GLAZED CHIPOLATAS	3

Vegetarian

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

Vegan

PADRÓN PEPPERS lime, sea salt	5
PICO DE GALLO & GUACAMOLE TOSTADA	4
VINE TOMATO & BASIL BRUSCHETTA	4

Seafood

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

Bowl

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

Dessert

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

Head Chef Jessica Luis

🌾 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.