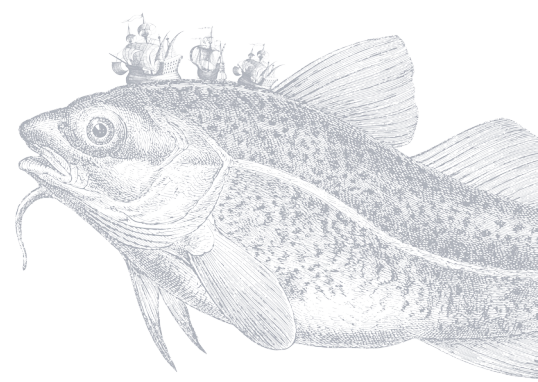




THE COD



Savoury Canapés

Dressed crab | Champagne jelly (D)
Cashel blue | parmesan base | apple (V/D/G)
Chicken liver | golden raisin jam | gaguette (G/D)
Ham hock ballotine | quince | basil
Smoked salmon blini | lemon cream cheese (D/G)
Brie tartlet | pear | walnut (D/G/V/N)
Parmesan shortbread | truffle cream cheese | basil (D/V/G)
Goats' cheese | beetroot purée | chervil (D/V/G)
Sea bream tartare | passionfruit | coriander cress
Pecking duck | cucumber | hoisin sauce (N)

Sweet Canapés

Lemon lime meringue
Dark chocolate tartlets
Fruits macarons D/G/V
Salted caramel choux (V/G/N/D)

£2 per canapé (INC VAT)

This menu is available for minimum of 10 people only

(Vegan Options Available on request)

V = Vegetarian | G = Contains gluten | N = Contains nuts |
D = Contains dairy produce or eggs

Ask if you require a list of the allergens present in any dishes.

Our fish is caught by day boats or sustainably sourced in the UK. Our fruit and vegetables come from New Covent Garden Market.