

CLASSIC CANAPÉS & LARGE BITES £75

CANAPÉ

Roast beef, Yorkshire pudding, horseradish cream
Truffled chicken mayonnaise vol-au-vent (*halal*)
Panko king prawns, spiced apricot, Thai basil
Chapel & Swan smoked salmon, chive cream cheese, blinis
Merguez sausage rolls, red pepper ketchup (*gf on preorder*)
Sun Dried tomato palmier, Superstraccia (*pb,df*)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (*pb*)
Buttermilk chicken slider, gochujang ketchup, slaw

PREMIUM CANAPES & LARGE BITES £85

CANAPÉ

Beef tartare, confit egg yolk, crouton
Smoked duck, crouton, quince membrillo
Prawn cocktail, avocado, cucumber, cracker
Seared tuna, sesame, wasabi mayo (*gf,df*)
Porcini mushroom arancini, aioli (*v*)
Smoked aubergine miso mousse, pani puri (*pb,gf,df*)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (*pb*)
Buttermilk chicken slider, gochujang ketchup, slaw

BOWL FOOD - 3 FOR £35

Seabass & salmon ceviche, mango, black corn tortilla (*gf,df*)
King prawn, spinach & coconut green curry, basmati rice (*df*)
Beer-battered haddock, chips, tartare sauce
Pork belly, apple jam, crackling, mash (*df,gf*)
Teriyaki chicken thigh, tenderstem broccoli, sushi rice
Crispy gnocchi, red pepper pesto (*pb,gf,df*)
Tofu poke bowl, avocado, edamame, sushi rice (*pb,gf,df*)



v vegetarian | pb plant based | gf gluten free | df dairy free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Please let our team know if you have any allergies. For full allergen information please ask for the manager.

CANAPÉS

Roast beef, Yorkshire pudding, horseradish cream	9.5
Lamb kofta, kimchi ketchup <i>(df,gf)</i>	9.5
Smoked duck, crouton, quince membrillo	9.5
Truffled chicken mayonnaise vol-au-vent <i>(halal)</i>	9.5
Panko king prawns, spiced apricot, Thai basil	9.5
Prawn cocktail, avocado, cucumber, cracker	9.5
Beef tartare, confit egg yolk, crouton	9.5
Chapel & Swan smoked salmon, chive cream cheese, blinis	9.5
Seared tuna, sesame, wasabi mayo <i>(df,gf)</i>	9.5
Porcini mushroom arancini, aioli <i>(v)</i>	9.5
Waterloo soft cheese, fig jam, puff pastry <i>(v)</i>	9.5
Smoked aubergine miso mousse, pani puri <i>(df,gf,pb)</i>	9.5
Merguez sausage rolls, red pepper ketchup <i>(gf on preorder)</i>	9.5
Sun Dried tomato palmier, Superstraccia <i>(pb,df)</i>	9.5

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce	12
Wagyu cheeseburger, mature cheddar, red pepper relish	13
Moving Mountains slider, red pepper, smoked Applewood <i>(pb)</i>	12
Buttermilk chicken slider, gochujang ketchup, slaw	12
Prawn and crayfish, lemon mayo, rocket	12
Soft shell crab, kimchi ketchup, gem lettuce	13

BOWL FOOD

Seabass & salmon ceviche, mango, black corn tortilla <i>(df,gf)</i>	13
King prawn, spinach & coconut green curry, basmati rice <i>(df)</i>	13
Beer-battered haddock, chips, tartare sauce	13
Pork belly, apple jam, crackling, mash <i>(df,gf)</i>	13
Teriyaki chicken thigh, tenderstem broccoli, sushi rice	13
Crispy gnocchi, red pepper pesto <i>(df,gf,pb)</i>	13
Tofu poke bowl, avocado, edamame, sushi rice <i>(df,gf,pb)</i>	13

DESSERT CANAPÉS

Milk chocolate & passion fruit fudge <i>(v,gf)</i>	7
Lemon & lime tart, muscovado meringue <i>(df,pb)</i>	7
Milk chocolate espresso cups, caramel mousse <i>(gf)</i>	7

(v) vegetarian | *(pb)* plant based | *(gf)* gluten free | *(df)* dairy free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

