

CANAPÉS



FISH

Salmon gravlax toasted sourdough & dill mustard	3
Crispy squid chilli & lime dip	3.5
Tuna tartare pickled cucumber	3
Dressed Cornish crab rye cracker & citrus mayo	3
Prawn cocktail	3
Chilled rock oyster shallot dressing	2.5

VEGETARIAN

House-made vegetable crisps (vg)	2
Mature cheddar cheese straws	4
Goat's cheese fritters & caramelised grape chutney	2.5
Cherry tomato & buffalo mozzarella	2.5
Baked celeriac, pickled cauliflower & truffle (vg on request)	2.5
Polenta chip, pea purée & Berkswell (vg on request)	2.5
Green olives (vg)	4
Smoked Almonds, Rosemary nut mix or Chilli mix (v)	4
Cucumber, avocado & chive shot (vg on request)	2
Heritage tomato & red pepper shot (vg)	2

MEAT

Ham hock terrine & piccalilli toasted sourdough	2
Chicken & pancetta ballotine herb crème fraîche	2
Pulled lamb shoulder croquette mint & pepper sauce	4
Beef tartare toasted brioche & horseradish cream	3.5
House-made pork crackling	3
Mini 45 day dry-aged Dexter beef burger mature Cheddar, tomato relish, Bloody Mary ketchup & pickles	5.5

SWEET

Vanilla cheesecake	2
Dark chocolate brownie salted caramel	2
Mini Pavlova	2