

# CANAPÉ MENU

£10.95 PER PERSON

SMOKED SALMON ON SOURDOUGH with set soured cream

BREADED BRIE BITES with chutney (v)

CHICKEN SKEWERS with pesto

CRISPY PORK BELLY with chutney

WHIPPED GOATS CURD ON SOURDOUGH  
with red onion chutney, breakfast radish and roasted walnuts (v)

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## DESSERTS (+£2 SUPPLEMENT)

MINI WARM BELGIAN CHOCOLATE BROWNIE with Belgian chocolate sauce (v)

MINI NEW YORK STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote (v)

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## DRINKS PACKAGES

*Pre-order only*

### PERONI

6 Bottles of Peroni for £20

#### BRONZE

*Choose 2 for £28*

HOUSE WHITE BLEND

12.5% South Africa

HOUSE RED BLEND

13% South Africa

HOUSE ROSÉ BLEND

12.5% South Africa

#### SILVER

*Choose 2 for £38*

IL PALLONE PINOT GRIGIO

12% Italy

LA VIE EN ROSÉ, CINSULT ROSÉ

11.5% France

FINCA ANDINOS MALBEC

13% Argentina

#### GOLD

*Choose 2 for £48*

AGNEAU BLANC  
SEMILLON SAUVIGNON

12% France

MOUTON CADET RÉSERVE

14% France

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## CELEBRATION CAKE

*Pre-order only for £19.95*

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information. (v) = made with vegetarian ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 8 or more.