



CANAPÉ BOARDS

10 canapés per board (of the same type), priced per board

MEAT

Lemon and spring onion chicken croquettes, tarragon mayo (NF)
42.00 2640Kcal

Dingley dell pork & pear terrine, piccalilli puree (NF)(DF)(GF)
42.00 1874Kcal

Mini steak sandwich, caramelised onion, dijon mayo, rocket (NF)(DF)
42.00 2204Kcal

SEAFOOD

Dorset crab & Isle of Wight tomato tart (NF)
42.00 472Kcal

Chalk stream Trout rillettes (NF)
42.00 2149Kcal

Mini smoked salmon tartlettes, lemon creme fraiche, salmon roe (NF)
42.00 816Kcal

PLANT

Chilled English cucumber & avocado shot, dill soy yoghurt (NF)(GF)(VG)
40.00 779Kcal

Wild mushroom crostini, whipped truffled cream cheese (V)(NF)
40.00 1855Kcal

Beetroot falafel
spiced coconut yoghurt (VG)
40.00 2067Kcal

SLIDER BOARDS

10 sliders per board (of the same type)

Cheeseburger slider (NF)
85.00 4247Kcal

Chalk stream trout roll
lemon creme fraiche, chives (NF)
80.00 2321Kcal

Mini fish & chips (NF)(GF)(DF)
85.00 3066Kcal

Shiitake mushroom burger sliders (NF)(VG)
80.00 3200Kcal

Mini vegan corn dogs & fries (VG)(GF)(NF)
68.00 2686kcal

Mini vegan fish and chips, tartare sauce (VG)(GF)(NF)
65.00 2637Kcal

SWEET

10 canapés per board (of the same type), priced per board

Elderflower panna cotta,
Strawberry salsa (NF)(GF)
40.00 3075Kcal

Brie & truffle honey, spelt cracker
42.00 1407Kcal

SHARING BOARDS

Serves up to 4 people

BBQ beef short ribs loaded fries
lemon creme fraiche, pickled shallot, crispy onion (NF)
85.00 4685Kcal

Jumbo Charcuterie
Selection of Cornish cured meats (bresaola, Coppa, salami), pickled cornichons & onions, mixed olives, artichokes, toasted Campaillou (NF)
85.00 2363Kcal

Isle of Wight tomato, burrata & peach salad (10)
wild garlic pesto, brioche croutons (NF)
55.00 2961Kcal

The Fisherman
Crispy squid, haddock goujons, whitebait, beer battered king prawns, crispy clams, tartare sauce (NF)(DF)
85.00 2315Kcal

Cheese Platter
Baked Somerset Camembert, Nantwich cheddar, Cornish Yarg, Clawson blue, quince, caramelised onion chutney, celery, grapes, toasted Campaillou, seeded crispbread (NF)(V)
80.00 4110Kcal

Curly Fries Sharer
(VG)(NF)
35.00 3182Kcal

Garden Grazing
Caramelised onion hummus, pea & mint dip, samphire bhaj, charred baby gem, celery, radish, cucumber, carrots, Campaillou (VG)(NF)
65.00 2895Kcal

Roast harissa cauliflower (10)
soy yoghurt, pickled shallot, pomegranate (VG)(GF)(NF)
55.00 1600Kcal

Crispy calamari
tartare sauce (NF)(GF)(DF)
50.00 894Kcal

Sample menus - prices and choices subject to change.

A discretionary 12.5% service charge will be added to your bill and will be allocated to staff.

(V) Suitable for vegetarians, (VG) Suitable for vegans, (GF) Gluten free, (NF) Nut free. An adult's recommended daily allowance is 2000Kcal
Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance then please speak to your event organiser before placing your order and also so that we can take extra steps to prevent cross contamination by other foods during preparation.