



Canapé Menu

The ideal companion for your pre lunch or dinner reception.

Miso cod, pickled ginger	4
Tuna tartar, yuzu mayonnaise in a cone	4
Lobster thermidor tartelette	4
Beef carpaccio, hot sauce, gold leaf	4
Lamb belly tagine, mint foam	4
Chicken, tarragon, mushroom cheese croquette	3
Goat cheese mousse, beetroot biscuit (V)	3
Bloody Mary's tomato, mozzarella (V)	3
Celery and apple remoulade, quail egg cooked in red wine, tart (V)	3
Spanish olives (V)	2
Parmesan Cheese Straws (V)	2

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.

ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.

(v) Suitable for vegetarians Most dishes can be prepared for vegans if required.