

CANAPÉ BOARDS

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

SEAFOOD

Smoked salmon, caviar, cream cheese & dill blini 35.00

Tempura prawns, homemade sweet chilli and lime sauce 35.00

Mini smoked mackerel fishcakes, tartare sauce 35.00

Crab and heritage tomato tartlet (GF)(NF) 35.00

MEAT

Roast rare Yorkshire beef, mini Yorkshire pudding, whipped horseradish cream, watercress 35.00

Ham hock & cheddar croquettes, mustard mayo 35.00

Smoked duck, celeriac remoulade tartlet toasts (GF)(NF) 35.00

Crispy pork belly cubes, crackling, spiced apple sauce (GF) 35.00

PLANT

Mini beetroot and whipped smoked cheese tartlet (V)(VG)(GF)(NF) 30.00

Crispy baby potato skins, vegan smoked cheese, truffle (V)(VG)(GF)(NF) 30.00

Carrot & samphire mini bhaji's, mint & coriander yoghurt dip (V)(VG) 30.00

-SLIDER BOARDS

10 sliders per board (of the same type)

Cheese burger slider 70.00 Pulled pork, apple & fennel slider 60.00 Buttermilk fried chicken, chimichurri (GF) 60.00 Mini fish & chips 65.00 Crispy squid, aioli (GF) 60.00 Plant burger slider (V)(VG) 62.00 Mini vegan corn dogs & fries (V)(VG)(GF) 59.00 Mini Vegan fish and chips, tartare sauce (V)(VG) 62.00

SWEET-

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

Chocolate brownie, salted caramel 30.00 Sticky toffee squares 30.00

The Greedy Piggy

Scotch eggs, homemade piccalilli, crackling, pork pie, pork & ale sausage rolls, onion chutney, pigs in blankets, BBQ sauce, curly fries 65.00

Jumbo Charcuterie Selection of Cornish cured meats (bresaola, Coppa, salami), pickled cornichons & onions, mixed olives, artichokes, anchovies, Padrón peppers, toasted sourdough 75.00 Green Fingers Smokey aubergine hummus, artichokes & sundried tomatoes, olives, Padrón peppers, smokey seitan slices, homemade falafel, tzatziki, crudités, toasted sourdough (V)(VG) 55.00

SHARING BOARDS -Serves up to 5 people

Half Dozen Fresh Oysters Six fresh oysters served with lemon and red wine shallot vinegar (GF)(NF) 30.00

> Skinny fries sharer (V)(VG) 27.50

Fryer's Delight

Crispy squid, haddočk goujons, cockle popcorn, whitebait, beer battered king prawns, smoked haddock croquettes, chunky chips, crab mayo, tartare sauce 65.00

It's So Cheesy

Baked Somerset Camembert, Nantwich cheddar, Cornish Yarg, Blue Vinny, quince, caramelised onion chutney, celery, grapes, toasted sourdough, seeded crispbread 65.00

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) Suitale 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.