

CANAPÉS MENU

SPRING/SUMMER 2026

MEAT

Coronation chicken roll, pickled kohlrabi, poppadom crumb, smoked apricot puree

Steak and chips – beef tartare, fried hash brown, pickled shallots, bearnaise emulsion

Chicken Caesar croquette, shaved baby gem, Worcestershire sauce emulsion, crispy chicken skin with kombu seasoning

Lamb belly ragu, fried polenta, dehydrated pecorino, summer truffle

FISH

Crab satay, rice paper crisp, nori powder, yuzu pickled radish

Seared tuna loin, soy reduction, toasted sesame seeds, wasabi & sesame oil emulsion, puffed rice.

Sea bass crudo, kumquat gel, pickled chilli, avocado & yogurt puree, coriander oil & cress

Mini crayfish roll, brown butter emulsion, nori oil, keta caviar & pickled sea purslane

VEGETABLES

Elote - baby corn, dehydrated cheese, kombu seasoning, lime & yoghurt mayo (V)

Carrot tartare, tapioca crisp, tarragon & carrot emulsion (VE)

Basil macaroon, parmesan custard, sunflower seed puree & a crispy basil leaf (V)

Mac & cheese bite, truffled emulsion & crispy shallots (V)

Truffled goat's cheese, parmesan crisp, dehydrated cherry tomato, balsamic caviar pearls (V)

SWEET

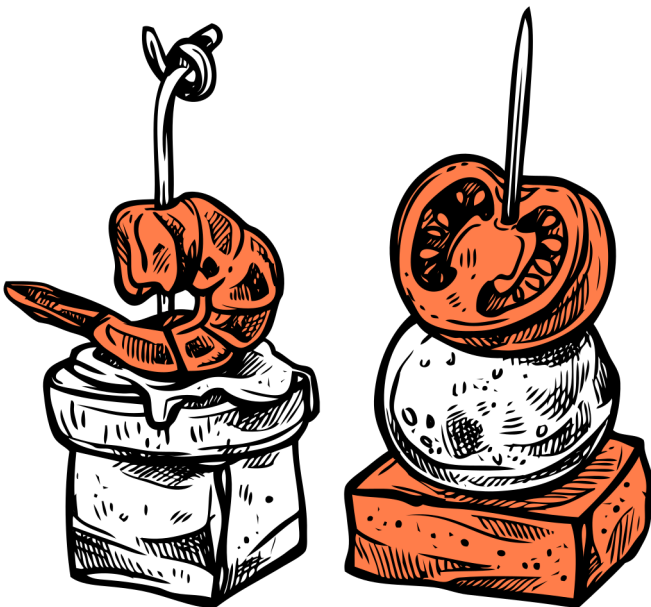
Rhubarb & custard filo mille-feuille (V)

Dark chocolate brownie & salted caramel mousse (V)

Dark chocolate brownie Biscoff mousse (VE)

Orange curd & sherbet meringue pie (V)

Crème brûlée cheesecake, caramelised popcorn (V)



Some of our food contains allergens. Please speak to a member of staff for more information.

The **BREWERY**

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