

CANAPÉS



VEGETARIAN

Montgomery Cheddar scone pickled celery & fig	2
Roasted pumpkin tart smoked ricotta & sage	3
English Fettle, rosemary & apricot tart	3
Wild mushroom, sage & truffle tart (vg)	3
Olives (vg) / Nuts	4
Cheese straws	2

FISH

Crispy squid <i>(4 portions)</i> chilli & lime dip	9.5
Tuna tartare avocado & cucumber	2.5
Breaded prawn chilli mayo	2.5
Cornish cod bites watercress dip	3.5
Dressed Cornish crab (gf) cucumber & dill	4.5

FLATBREADS 8 SLICES PER BOARD

Roasted Ironbark pumpkin (vg on request) cashew nut cream, watercress & English Fettle	9.5
Oak-smoked chicken pickled shallots, smoked mozzarella & kale	9.5
House-cured Cumberland sausage smoked mozzarella & pickled fennel	9.5

MEAT

Mini Dexter beef Wellington	5.5
45 day dry-aged Dexter beef burger streaky bacon, beetroot relish & mature Cheddar	5
Dry-cured ham Stilton & apricot skewers	2
Crispy chicken bites house smoky tomato dip	2
Sausage roll apple ketchup	2

SWEET

Blackberry tart	2
Lemon meringue tartlets	2
Seasonal fruit skewers	2