








Canape Menu


Our canape selection includes an array of signature dishes perfect for standing events and parties.





Vegetarian

- CHEESY POLENTA CROQUETAS** black truffle mayo 4  
- GRILLED COURGETTE WRAPS** goat cheese, mint, peashoots 3 
- SHISHITO POPPERS** chipotle mayo 4  
- MAPLE GLAZED CORNBREAD** harissa yoghurt 4  



Seafood

- ATLANTIC PRAWN ROLLS** jalapeño, dill, Marie Rose sauce 7
- HAND-DIVED SCALLOP** apple, jalapeño, truffled orange dressing 6
- SMOKED SALMON** cucumber, lemon crème fraîche & dill 6 



Meat

- BACON WRAPPED DATES** chorizo, Manchego, mustard 4 
- FOIE GRAS CRÈME BRÛLÉE** pork crackling, marmalade brioche 9
- DUCK & WAFFLE** crispy leg confit, fried quail egg, mustard maple syrup 7
- BBQ-SPICED CRISPY PIG EARS** 4 

Bowl

- DUCK SLIDERS** scamorza, L.O.T., pickles, special sauce 7
- CRISPY FISH SARNIES** tartare sauce, watercress, lemon 7
- GLAZED PORK BELLY SKEWERS** pickled cucumber, pork crackling 7
- PUY LENTIL & SWEET ONION RAGOUT** miso yoghurt, spinach, toasted buckwheat 5  

Dessert

- MINI CHOCOLATE FONDANT** chocolate ganache 5
- MINI BANOFFEE PIE** banana caramel, clotted cream 4
- LEMON MERINGUE WAFFLE** lemon curd, Italian meringue, dill 6  
- SALTED CARAMEL TRUFFLES & SEASONAL MACARONS** 4

Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen



Gluten free



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.