



S P R I N G   &   S U M M E R

C A N A P E S   &   B O W L   F O O D

## VEGETARIAN CANAPES

Mushrooms, truffle and parmesan Arancini £3.10

Mini Potato skins with red pepper, manchego and basil £3.10

Mini Bean burger - berlotti bean, chickpea and purple bean pattie, tzatziki, red pepper, brioche bun £3.10

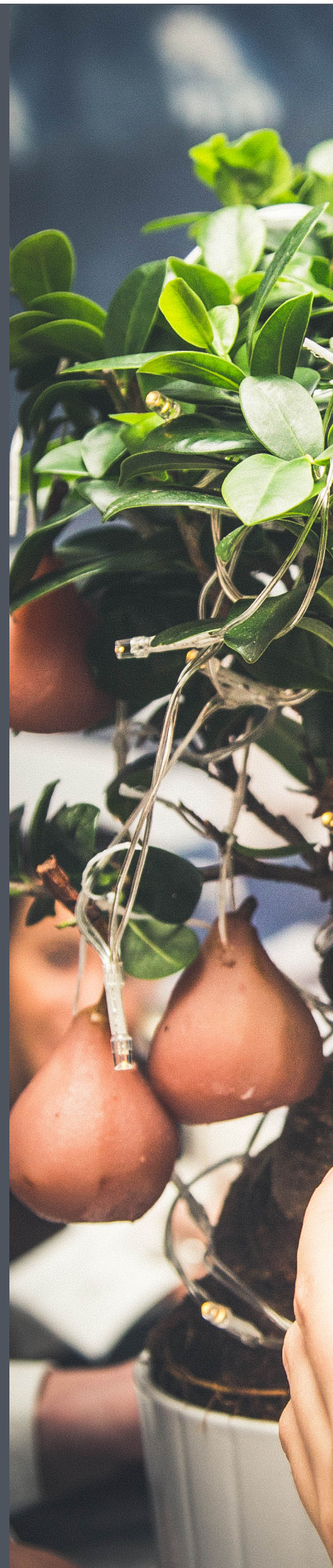
Butternut Squash Falafel burger, Houmous, greek yogurt £3.10

Tomato, Buratta and Nettle Pesto crostini £3.10

Courgette and Lemon cupcakes, Pea mousse icing £3.10

Truffled Beetroot and smoked goats curd crostini £3.10

Scones With Jam and Cream - Leek, potato and Red Leicester scone, smoked curd, tomato jam £3.10



## F I S H C A N A P E S

Ceviche - Wild Seabass marinated in lime, coriander and red onion, cucumber croute, red pepper emulsion, amaranth £3.10

Crab profiterole - Cornish crab and saffron mayonnaise, salmon caviar, micro pea shoot £3.10

Tuna Nicoise - Seared Sashimi grade tuna, BBQ corn puree, purple potato, demi boiled quail egg, samphire £3.10

Scorched cornish mackerel and blood orange salad, beetroot cup £3.10

Native Oysters, Lemon, Tabasco, Shallot Vinegar £3.90

Pulpo a la Gallego - sous vide octopus, saffron potato croute, smoked paprika mayo £3.90

Mini Lobster Burger, Sweet Chilli Sauce, Brioche Bun £3.90 (one bite)

Crispy Oyster, Guinness Batter, Liquorice Mayo £4.40

Queen Scallop, Tooting Apple Puree, Dried Scallop Roe Gunpowder, Crispy Chicken Skin £4.70



## M E A T C A N A P E S

Smoked duck breast, confit leg of duck rilette, pistachio Nuts, Ciabatta Croute £3.10

Thai style sticky beef cheek, mango and pomegranate salsa £3.10

Chicken, wild garlic and pancetta lollipops £3.10

Chicken liver parfait, toasted brioche, cornichon flake and onion confit £3.10

Cola and soy beef, avocado cream, cucumber, crushed wasabi peas £3.10

Slow and Low lamb - 18hr slow braised lamb shoulder, tzatziki, pomegranate, baby gem cup £3.10

Beef Wellington - beef fillet, mushroom pate, pastry, onion confit £3.90

'Steak and Chips' - Confit New Potato, Fillet Steak, Bearnaise £3.90

Wild Boar and Apple Scotch Eggs, Burnt Apple Puree £3.90



# D E S S E R T C A N A P E S

Homemade Aero- Aerated White Chocolate and Spearmint £2.35

Mini Edible Gardens- mini chocolate cup, white chocolate mousse, chocolate soil, micro basil £2.80

Double Chocolate Brownie, Mascarpone Cream £2.80

Mini Sicilian Lemon Cheesecake, ginger crumb £3.10

Nutella truffles, smoked almond coating £3.10

Ferraro Rocher Doughnuts, hazelnut cream filling (or any other custom donuts) £3.10

Pavlova - Raspberry rippled meringue nest, elderflower jelly, strawberry cream and fresh raspberries £3.10

Miniature Lemon Meringue Pies - Pâte 'Sucre cup, torched meringue, lemon curd, freeze dried raspberry £3.10

Black Forest Gateaux - Ivory white chocolate cuplette, kirsch chocolate sponge, vanilla mascarpone, griottine cherry, bitter chocolate shavings £3.10

Mini Oreo cheesecakes, chocolate soil, edible flower and alfalfa £3.10



# B O W L F O O D

## F I S H

'Shrimp Popcorn'- Sweet Chilli Dip £7.00

'King Prawn lollipops' , Cognac Marie Rose Dip  
£7.00

'Seafood Cocktail' Confit Salmon in Maple  
Syrup, Grey Shrimp, Avocado Cream, Beetroot,  
£7.80

Wild seabass Ceviche - Seabass Cured in tigers  
milk, avocado Cream, red pepper, fine diced  
red onion, micro coriander, tortilla shards,  
red pepper emulsion £7.80

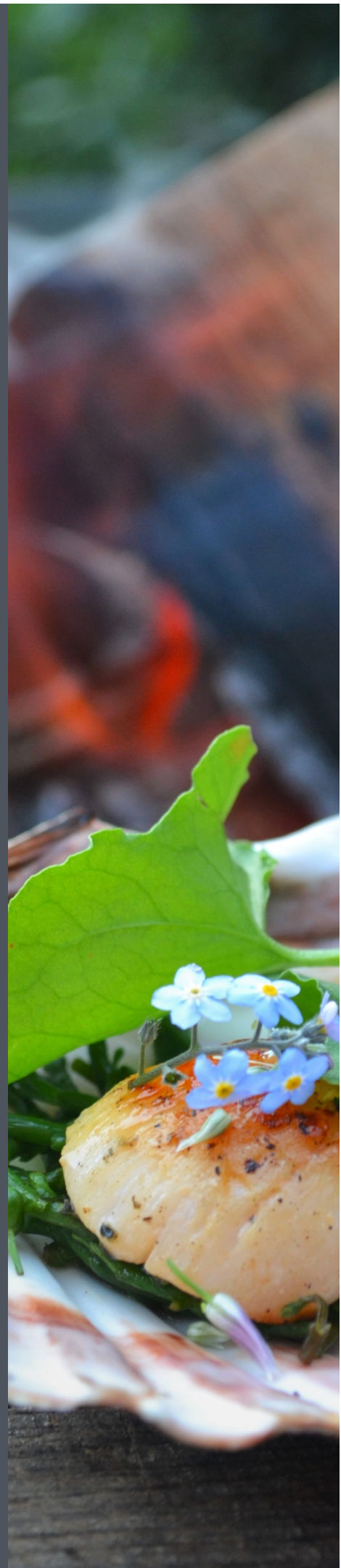
'Tokyo Salmon'- Soy and Lime marinated salmon,  
vegetable stirfry, soy and lime dressing £7.80

Fish and chips - London Fields Beer battered  
fillet of cod, pea mousse, triple cooked  
fries, sauce tartar, saute´ samphire £9.35

Tuna Nicoise - Pink chargrilled tuna steak,  
BBQ corn purée, heritage tomato salsa, soft  
boil quail eggs, samphire, lemon scented  
potatoes £10.15

Seared Scallop - Seared Hand Dived Scallop,  
morcilla, Chorizo oil, burnt apple puree,  
fresh apple £10.14

Lobster, Orange and Basil Salad - Lobster  
tail, scorched orange segment, orange and  
basil sauce viege, chicory. £10.14



# B O W L F O O D

## M E A T

Pork or Chicken Schnitzel, Sauerkraut, mustard, fries £7.00

Chicken Satay - Marinated chicken fillet skewers, peanut butter satay sauce, tomato, chilli and black onion seed salad £7.00

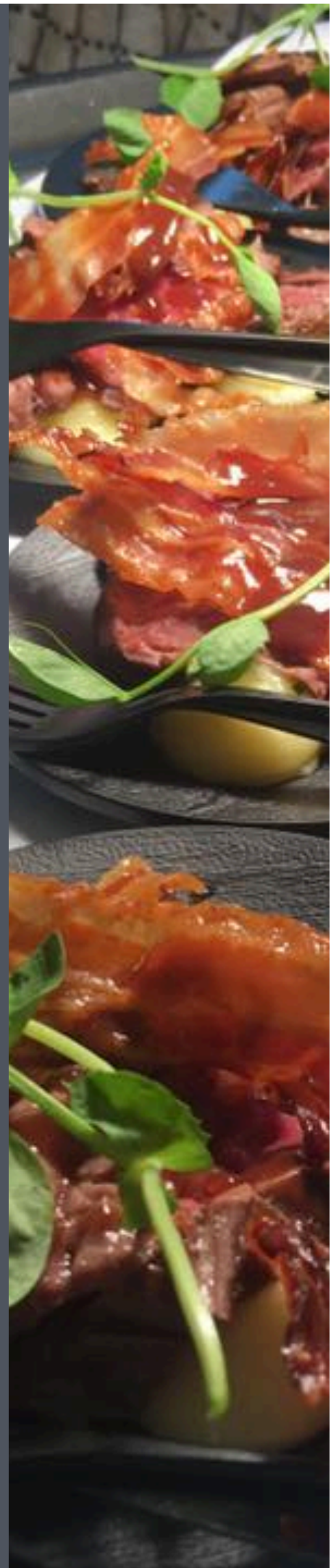
Steak and London Brewery Ale Pie - Green Parsley Chlorophyll Mash, Salsa Verde, All Butter Pastry Shard £7.00

Spring lamb cassoulet - 18hr slow braised lamb shoulder, haricot bean ragout, salsa Verde, smashed Ratte potatoes £9.35

Coq au Vin - Chicken and pancetta ballotine, trumpets del morte, chicken skin shard, mini fondants potato, red wine glaze £9.35

Pork and Squid - Crispy skin pork belly, lomo bodega, sous vide octopus, octopus kimchi, squid ink and parsnip purée, pickled radishes £9.35

Steak and Chips - Seared Fillet Steak, Lemon and Chive Marinated Asparagus Tips, Confit Potatoes, Béarnaise Sauce £9.35



# B O W L F O O D

## V E G E T A R I A N

Butternut Squash Falafel, hummus, pomegranate, harissa oil, charred aubergine £6.25

Cauliflower Steak, Chimichurri Sauce, sweet potato mash £6.25

Pickled, Roasted and Truffle Cured Beetroot, Goat Curd and Apple Salad £6.25

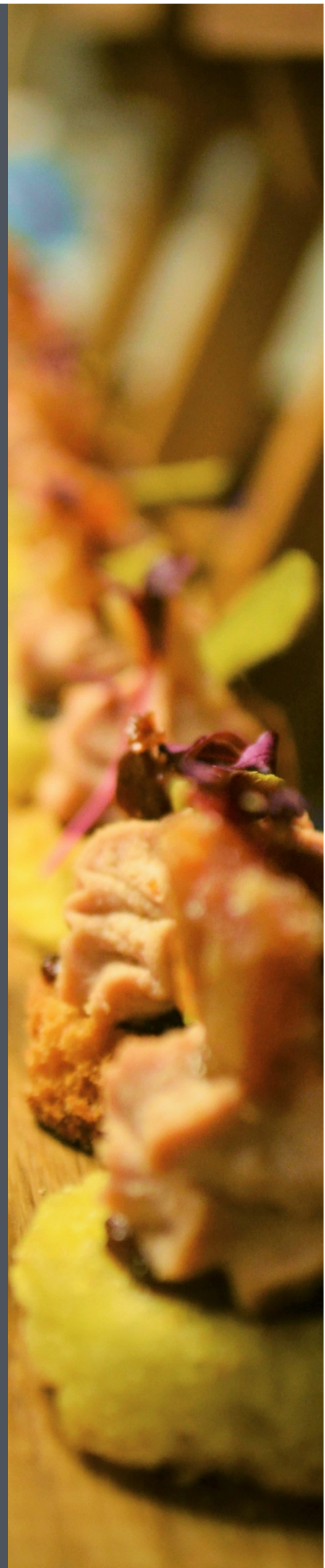
Tartiflette, Herb Sauce, baby onion £7.00

Sweet Potato, Red Lentil and Feta Pie - Green Parsley Chlorophyll Mash, Salsa Verde, All Butter Pastry Shard £7.00

Smokin' Beets - Pickled heritage beets, truffle cured beetroot, hay smoked goats curd, beetroot paint, candied beetroot, rapeseed oil croutes, apple vinaigrette £7.00

Wild Mushroom and Truffle Mac and Cheese, Pea shoots, Crispy Onions £7.00

Wild Mushroom Risotto - Saute Italian Cardoncelli Mushrooms, Smoked almond pesto, poached duck egg, Parmesan foam, Truffle Oil £8.60





# B O W L F O O D

## H A N D H E L D S

Lobster Burger, lime and parmesan mayo, mini bun, wild rocket £3.90

Mini Cod Burger - London Fields Beer battered Cod, Pea Mousse, Tartare Sauce, Pea shoot £3.90

Selection of Tacos- Beef, pork or mixed bean, guacamole, sour cream, aged feta, pickled 'fiery' pink onions £4.70

'Lamb naanwich'- 18hr lamb shoulder, tsatziki, pickled cabbage, coriander naan bread £6.25

Butternut Squash Falafel Wrap, hummus, tsatziki, pickled cabbage £6.25

Croque Monsieur!- ham, cheese, bechamel, french mustard £6.25

Croque Florentine- 3 Cheeses, Truffle bechamel, wilted spinach and wild mushroom £6.25

Mini Chorizo Hot Dog, Saffron Aioli, Crispy Onions £6.25

Aberdeen Angus Beef Slider, truffle mayonnaise, tomato chutney, pickles, brioche bun £7.00

Minced Barbary Duck Slider, orange and earl grey chutney, gruyere cheese, truffled beetroot, brioche bun £7.00

Old Spot 18hr Pulled Pork, BBQ sauce, rainbow slaw, brioche bun £7.00

Spring Lamb Shoulder Wrap, spring onion, cucumber, tzatziki, houmous, pickled cabbage £7.00

Slow Braised Beef Cheek, mango, coriander and pomegranate salsa, sweet chilli, pak choi, wrap £7.00

Buttermilk Chicken Slider, cajun slaw, crisp lettuce, avocado cream, brioche bun £7.00

