

TOWN

PRIVATE DINING

CANAPÉ MENU

£25 PER PERSON

Fried Sage Leaves
heather honey, chilli

100-Acre Radishes
Hodmedod miso

Gilda
anchovy, fennel, guindilla

Black Crimee Tomato
toast, basil

Farinata
Stichelton, pickles

Wine-Cured Wildfarmed Beef
broad beans, asparagus, Chevin

£40 PER PERSON

Fried Sage Leaves
heather honey, chilli

100-Acre Radishes
Hodmedod miso

Gilda
anchovy, fennel, guindilla

Black Crimee Tomato
toast, basil

Farinata
Stichelton, pickles

Wine-Cured Wildfarmed Beef
broad beans, asparagus, Chevin

Bone Marrow Arancini
saffron

Mangalitsa Shoulder
melon, guindilla

£60 PER PERSON

Fried Sage Leaves
heather honey, chilli

100-Acre Radishes
Hodmedod miso

Gilda
anchovy, fennel, guindilla

Bone Marrow Arancini
saffron

Mangalitsa Shoulder
melon, guindilla

Pizzette
Taleggio, rosemary

Sirloin & Green Sauce Skewer

Loquat Glazed Pork Belly Skewer

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BOWL FOOD

£30 PER PERSON

(ADD TWO)

Slow-cooked Beef Shin Ragu
mafaldine, Parmesan

Kashmiri Saffron Risotto
roasted bone marrow

Spring Vegetable Curry
coconut, south Indian spice

Charred Baby Gem
Spennwood, peas

ADDITIONAL CANAPÉ ADD-ONS (POA)

Scallop

Caviar

Oysters

Truffle

Carpaccio
beef fillet