



CANAPÉS



We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.

SAVOURY CANAPÉS

£2.95

Truffle arancini (v)

Mini smoked haddock and salmon fishcake with horseradish mayonnaise

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime

Mini roast beef Yorkshire pudding with shaved horseradish

Halloumi fritters, red pepper tapenade (v)

Belgian endive, red pepper tapenade, avocado, Greek white vegan “cheese”, pine nuts and coriander (vg)

Soy-glazed sweet potato, sesame, rice crackers and spiced coconut yoghurt (vg)

Potato hash puffs, teriyaki inspired glaze, sesame, avocado and coriander sauce (vg)

£3.95

Lobster cocktail cornet with caviar

Smoked salmon and chive cream cheese on rye bread

Grilled sirloin skewers with truffle mayonnaise

SWEET CANAPÉS

£2.95

Salted caramel chocolate balls (v)

A discretionary optional service charge of 13.5% will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



TASTING DISHES



We recommend 6 bowl food options
per person for a drinks party.

SAVOURY BOWLS

£6.50 per bowl

Buffalo mozzarella, beetroot, hazelnuts, blackberries,
red endive, mixed leaves and pomegranate dressing

Tossed Asian salad with pak choi, watermelon,
broccoli and Hoisin sauce (vg)

Rendang plant-based curry, sweet potato, green beans, chilli,
coconut yoghurt, choy sum, broccoli, toasted coconut and jasmine rice (vg)

£7.50 per bowl

Crispy duck and five spice salad

Salt and pepper tempura squid with wasabi mayonnaise

Granary Square Brasserie shepherd's pie

SWEET MINI DISHES

£6.50

Espresso coffee cream (V)
Topped with milk foam and cocoa nibs

Chocolate profiteroles (V)
Vanilla ice cream, dark chocolate sauce and gold flakes

Chocolate mousse (V)
Brownie, salted caramel sauce, freeze-dried raspberries and lemon balm

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