Canapés
Pork pie, tomato and chilli chutney
- Goats’ cheese and chive scones
- Crispy cod cheek, lemon and caper mayonnaise

Bread
Sourdough, ciabatta & baguette
(smoked paprika butter, honey & thyme butter and caramelised onion butter)

Starters
Home cured mackerel, horseradish crème fraîche, apple and smoked mackerel blini with dill oil dressing
- Slow cooked spiced lamb taco with pickled red onion, lemon and mint yoghurt dressing, chilli and dressed slaw
  (vegetarian option available on request)
- Beef brisket, crisp brioche, confit egg yolk, date puree, charred gem lettuce

Mains
Pork belly with BBQ bean and chorizo cassoulet, black pudding crumb, caramelised apple, ham and leek croquet
- Gochujang and sesame chicken breast with a cobnut vegetable stir-fry, hoisin pulled chicken leg spring roll
- Vegetable tagine suet pudding, spiced butternut squash mash & pickled carrot and chickpea salad

Desserts
Rhubarb and white chocolate mille feuille
- Banana rum Baba, caramel pineapple puree, pecan sable biscuit and banana ice cream

Cheese selection
(mature Cheddar, Brie, Stilton and Manchego with chutney and crackers)

Price
£16.50pp.

* Thursday January 27th – Thursday April 7th 2022

Please make your server aware of any allergies or dietary requirements you may have.

Share your snaps with us
@metatthesquare