



3 FOR 12.00

CANAPÉ MENU

TARTE LORRAINE 4.00

gruyère cheese and lardons

ROAST HERITAGE BEETROOT vg 4.00

rye bread, beetroot crisp

WILD MUSHROOM AND TARRAGON ARANCINI v 4.00

with aioli

SMOKED SALMON, CRÈME FRAÎCHE 4.00

on blinis with dill

LAMB KOFTA 4.50

tzatziki, crushed pistachio

CRAYFISH ROLL 4.50

with thousand island dressing



EVENTS CANAPÉS

SAVOURY

POOLE ROCK OYSTERS 5.00
with mignonette dressing

STEAK TARTARE 5.00
on toasted brioche

SMOKED SALMON, PRUNIER CAVIAR 7.50
crème fraîche, buckwheat blinis

SCORCHED MACKEREL CEVICHE 5.50
with tigermilk

BROWN ANCHOVIES, SOURDOUGH TOAST 5.00
confit tomato chutney and aioli

DORSET CRAB MAYONNAISE 7.50
on rice cracker

TUNA & AVOCADO TARTARE ON CUCUMBER 7.50
sesame seeds and wasabi mayo

SPICED AVOCADO & TOMATO CHUTNEY vg 5.50
on plant based brioche bun

GLAZED KING PRAWN SKEWER 5.50
with sauce vierge

LEVANTINE SPICED AUBERGINE CAVIAR v 5.00
on toasted brioche with pine nuts and labneh

SWEET

TRIPLE CHOCOLATE & HAZELNUT BROWNIE 5.00

SALTED CARAMEL & CHOCOLATE TARTLET 5.00

LEMON MERINGUE TARTLET 5.00

APPLE & BLACKBERRY FRUIT POT v 5.00
coconut yoghurt and chia seeds

SEASONAL MACARONS 5.00

CLASSIC PROFITEROLE v 5.00



EVENTS

BOWL FOOD

ATLANTIC MACKEREL 9.50
spring onion and teriyaki sauce

BEEF BOURGUIGNON 10.50
with creamy mash

CHICKEN MILANESE GOUJONS 9.50
with pomodoro sauce

BUTTER CHICKEN CURRY 10.50
with basmati rice

ATLANTIC COD CHEEKS 10.50
basmati rice and makhani sauce

BRIXTON LANDED HAKE 10.50
creamed kale and parsley

ROAST GLOBE AUBERGINE vg 7.50
*tenderstem broccoli, pine nuts
and romesco sauce*

**ROAST BUTTERNUT SQUASH
AND COCONUT CURRY** vg 7.50
with basmati rice

LATE NIGHT SNACKS

DRY AGED BEEF CHEESEBURGER 7.50
with manzi's burger sauce

KING PRAWN BURGER 7.50
pickled cucumber and thousand island dressing

SPICED CHICKPEA BURGER v 7.00
crushed avocado and pickled chilies

NORTH ATLANTIC HADDOCK GOUJONS 7.50
with tartar sauce

MANZI'S GREEK SALAD v 6.50
olives and feta cheese