CULTIVATOR'S CROP

MINIMUM ORDER OF 30 PIECES OF EACH ITEM
AND A MINIMUM VALUE ORDER OF \$\(\delta \) 700

CANAPÉS

CHORIZO & SULTANA SAUSAGE ROLLS

Pork mince with fried chorizo and mixed herbs, wrapped in puff pastry and served with homemade tomato ketchup

MINI CHICKEN SKEWER I

Tender pieces of marinated chicken with a chipotle coconut dipping sauce £4

CRISPY LAMB CROQUETTES

Slow cooked lamb fillet with red wine, coated with breadcrumb and served with a tzatziki dip

VEGETARIAN SPRING ROLLS $\bar{\underline{y}}$

Rice paper filled with a shredded mixture of vegetables and served with lime, chilli & honey dip $\pounds 3.8$

MINI QUICHE I

Egg base with roasted vegetables, cooked in mini puff pastry with a sour cream top $\pounds 3$

WILD MUSHROOM ARANCINI 15-

Wild mushroom risotto with fresh herbs and a truffle cream dip $\pounds 3.8$

SALMON BLINI

Scottish smoked salmon with pickles and a cheese mousse \mathfrak{L}_{A}

GUACAMOLE ON TOASTED SOURDOUGH <u>F</u>

Homemade guacamole on freshly toasted sourdough

SPICY TORTILLA HUMMUS & POMEGRANATE 15-

Hummus and pomegranate on a crispy, spicy tortilla £3.8

MINI SAMOSA V

Fried south asian pastry with mixed vegetables and a mango chutney $\pounds 3.8$

GOAT CHEESE BRUSCHETTA

Goat cheese mousse on toasted bread with caramelised red onion & toasted pine nuts $\pounds 4$

HOMEMADE MINI BEEF BURGER

Homemade beef burger in a brioche bun with relish $\pounds 5.5$

HOMEMADE MINI CHICKEN BURGER

Homemade chicken burger in a brioche bun with honey mustard & fried cabbage $\pounds 5.5$

MINI FISH CAKE

Homemade mini fish cake with pea puree and tartar sauce $\pounds 5$

BOWL FOOD

SLOW COOKED LAMB

Slow cooked lamb fillet with red wine, mashed potatoes, green beans and gravy

CHICKEN KATSU CURRY I

Chicken katsu curry with mixed vegetables, served with rice

GRILLED SALMON FILLET

GF

Grilled marinated salmon fillet served with stir-fry vegetables & soy sauce $\pounds 11$

MACARONI CHEESE I

Macaroni pasta mixed with a cheese sauce & a bread crumb finish \$10.5

SUPERFOOD SALAD V. II

A mixture of chickpeas, edamame beans, green beans, quinoa, pumpkin seeds and kale with a lemon dressing $\pounds 10.5$

FOGG'S FRIES E

Served with ketchup and vegan mayonnaise $\pounds 6.5$

Add mature cheddar +£1.5

SWEET POTATO FRIES VE OF

Served with homemade chipotle spicy sauce $\mathfrak{L}7$

DESSERTS

CHOCOLATE FUDGE BROWNIE @F

b 4

Vegan option available

CLASSIC STRAWBERRY MINI CHEESECAKE

£5



Please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food, but we cannot guarantee that our offering will be allergen-free. All dishes may contain nuts. Adults need around 2,000 kcal a day Any kcal value stated refers to the total kcal amount in the whole portion. All items subject to availability. Prices are liable to change. A discretionary service charge will be added to your bill. Please note: All prices include VAT.

