



AUTUMNM WINTER
2025/2026
SAMPLE COLLECTION

CANAPÉS

SERVED WARM

“The Pearly Queen” Queen Scallop Tandoori, Sweet Potato Pakora, Hari Chutney (GF)

“Chicharrón” Crispy Pork Belly, Recado Negro Aioli & Jalapeno (GF)

“Beef Dipper” Rare Roast Beef In Yorkshire Pudding, Thyme, 50/50 Mash, Roasted Jus
Dip

“Smoky Jock” – Scottish Smoked Haddock And Spinach Charcoal Tart. Curried
Hollandaise

“The Forager” Foraged Wild Mushroom, Truffle & Tarragon Arancini

“The Italian Job” Crispy Fried Herb Pasta, Rich Tomato Ragu & ”Parmesan”

SERVED CHILLED

“Smoky Jock” – Scottish Smoked Haddock And Spinach Charcoal Tart. Curried
Hollandaise

“Loch And Sea” Scottish Cured Salmon, Squid Ink Tapioca Tuille, Pickled Beetroot,
Horseradish (GF)

“Beef Dipper” Rare Roast Beef In Yorkshire Pudding, Thyme, 50/50 Mash, Roasted Jus
Dip

“99 Parfait” Chicken Liver Parfait, Mini Cone, Cranberry Chutney, Crispy Chicken Skin
Flake

“To Toast” Roasted Squash, “Ricotta”, Sage & Toasted Pumpkin Seed Bruschetta (Vegan)

“Smash And Grab” Smashed Avocado, San Fran Sour Dough, Blood Mary Cherry
Tomato, Toasted Seeds (Vegan)

A Taste Of

CANAPÉS PAIRED WITH A MINI BEVERAGE

Taste Of Asia: “Sustainable But Rare?” Rare Albacore Tuna, Seaweed Crisp,
Chili Mango
Paired With A Yuzu Infused Sake Shot

Taste Of British: “Eastenders” Homage To Our East London History.
Mini Pie, Mash And Liquor
Paired With A Mini Pint Of English Craft Beer

BOWL FOOD

“Paella Bombas” Crispy Paella Balls, Saffron Aioli, Roasted Red Pepper

Crispy Fish Pie Croquette, Poached Quails Egg, Espillette & Hollandaise

Crispy Fish Pie Croquette, Poached Quails Egg, Espillette & Hollandaise

“The Truffalo” Crispy Fried Chicken, Truffled Buffalo Sauce, Ranch Emulsion, Pickled Celery & Celery Shoot

“Pearce’s Perfect Pie ” Steak & Ale, Celeriac Puree, Charred Shallot Petals & Beef Jus

Chicken Satay Skewer, Carrot, Mooli, Cabbage & Chilli, Satay Foam & Peanut And Crispy Onion Crumb

“Soup & Toastie” Deep Fried Crispy Mozzarella, Rich Tomato Ragu, Purple & Green Basil

“Winter In A Bowl” Roasted Celeriac & Mushroom Pearl Barley “Risotto” Celeriac Cream, Pickled Mushroom & Herb Oil (Ve Available)

Crispy Paneer, Chickpea & Spinach, Coconut Curry, Fresh Mini Poppadom’s & Coriander

SURVIVORS AND STREET FOOD

Dogs And Sliders

Classic Cheeseburger With Pickles & Ketchup

Pizzas

Pepperoni Picante, Pecorino And Mozzarella

Tacos

Roasted Mushroom & Huitlacoche Charred Corn & Jalapeno Crema (Ve)

Baps And Sarnies

Fish Finger, Tartare Sauce & Lettuce Roll

Buckets

Halloumi Fries & Chilli Jam

LUNCH AND DINNER PLATED MENU

Starters

“King Of The Forest” King Oyster Mushroom, Parmesan Custard, Torched Baby Leeks,
Forest Mushroom Crumb

“KFC” Crispy Slow Braised Chicken Terrine, Maitake Mushroom Puree, Pickled
Mushrooms, Charred Onion & Tarragon

“Artichoke Tart” Buckwheat Tart, Caramelized Artichoke Puree, Roasted Artichoke,
Artichoke Crisps, Parmesan & Thyme (GF)(Ve Available)

Pan Seared Scallops, Sweetcorn & Achiote Puree, Charred Corn & Coriander (Supplement
£2)

Mains

“Coffee & Doughnuts” Chipotle Coffee Crusted Sirloin, Beef “Doughnut”, Cauliflower Puree, Charred Corn, Rich Beef Jus

“They’ve pulled” 72-Hour Braised Beef Short Rib, Pomme Anna, Maitake Puree, Roasted Shallot, Crispy Fried Enoki & Rich Beef Jus (£3 Supplement)

36 Hour Pulled Lamb Shoulder, Herbed Lamb Fat Crumb, Roasted Squash Fondants, Squash Puree, Whipped Feta & Sage

Sweet, Herby And Crispy” Chicken Ballotine, Herb Mousseline, Sweet Potato Puree, Crispy Sweet Potato, Cavolo Nero & Chicken Jus

Desserts

“Aztec Gold” Chocolate Taco, Popcorn Ganache, Toffee Popcorn, Aerated
Chocolate, Café Cremaux, Corn Shoots

“Sticky Toffee” Sticky Toffee Sponge, Caramel Chocolate Namelaka, Vanilla Cream,
Pecan Tuille

“Little Tipple” Rich And Creamy Irish Cream Cheesecake, Coffee Gel, Caramelised
Popcorn & Salted Caramel Ice Cream

“Banana & Toffee” Caramelised Banana, Dulche De Leche, Biscuit Crumb, Chocolate
Shards, Vanilla Pastry Cream

FEASTING MENU

Starters

Sharing Tapas

Spanish Cured Meats, Tortilla Espanola, Manzanilla Olives, Padron Peppers, Albondigas, Manchego And Quince, Paella Croquette

Sharing Antipasti

Italian Cured Meats And Shaved Prosciutto, Roasted Vine Vegetables, Whipped Truffle Ricotta Dip, Sun Blushed Tomato Bruschetta, Arancini Of The Season, Grilled Focaccia

Sharing Mezze

Courgette & Basil Hummus, Baba Ghanoush, Tzatziki, Grilled Flat Breads, Hot Honey Halloumi, Stuffed Vine Leaves, Grilled Artichokes

Mains

Table Sharing -Select 1 Main 3 Sides

Food Station- Select 3 Main Courses 4 Sides

Herb Stuffed Porchetta, Roasted Apple & Crispy Crackling

Slow Braised Birria Shoulder Of Lamb, Tomatillo Salsa Verde & Pickled Jalapeno

Whole Side Of Sesame Crusted Miso Salmon, Spring Onion & Chilli

Huge Skewers Of Harissa Chicken Breasts, Preserved Lemon, Pomegranate & Labneh

On The Side

Seasonal Greens, Herb Butter

Pico De Gallo, Guacamole & Fresh Corn Tortillas

Fattoush Salad, Tomato Cucumber, Red Onion, Sumac & Lemon

Me Goreng – Indonesian Fried Noodles, Egg, Spring Onion, Kecap Manis & Garlic

Esquites, Charred Corn Salad, Corn Ribs Chipotle Crema, Crispy Onions & Coriander

Mexican Green Rice Salad With Black Bean, Avocado & Jalapeno Salsa

Batata Harra – Middle Eastern Spiced Potato Salad, Coriander Chilli & Lime

Asian Slaw, Chilli, Ginger, Spring Onion, Mirin & Sesame