

CITYPRESS

Canapés, small plates and bowls

Oriole Bar, Smithfield

Friday, 6th December 2019

CANAPÉS

Cold

Caraway seed crackers, roasted carrot hummus, fennel (vg)

Golden beetroot tart, goat cheese, lovage*

Smoked duck, chicory, pistachio dukkah, rhubarb*

Westcountry venison bresaola, mozzarella, tomato, rocket

Pigs in blankets, parsnip purée

Coronation chicken, baby gem, pickled raisins

Mackerel pâté, oatmeal cracker, beetroot and chocolate chutney

Smoked haddock scotch egg, curried mayo

Kohlrabi cannelloni, crab, lemon crème fraiche, nasturtium*

Smoked salmon blinis, crème fraiche, watercress

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Hot

Bubble and squeak croquettes

Welsh rarebit, sourdough croutons, pickled onion

Mushroom tartlets with garlic and thyme

Deep fried Cornish brie, cranberry sauce

Chicory and roasted tomato arancini, saffron mayo

Lentil and hazelnut bonbon, Turkish honey, roasted feta

Orzo pasta arancini, lemon, caper, lovage mayo

Pork loin, burnt apple purée, crackling

Mini scotch eggs, grain mustard mayo

Black pudding croquettes, apple sauce

Pigs in blankets, parsnip purée

Classic British fish cakes, tartare sauce*

Smoked haddock kedgeree arancini, saffron mayo

SMALL PLATES

Cold

London burrata, burnt oranges, pistachio and parsley
Roasted winter squash, Yorkshire Fettle, pomegranate molasses, grains
Beetroot, polenta, pickled raisins, Fettle, cobnuts and caraway
Roasted carrot hummus, fennel seed crisp, mustard, labneh, dill
Charred chicken, radicchio, nasturtium salsa verde
Smoked duck breast, spelt, strachietelle, raisin molasses, lovage*
Chicken liver parfait, brioche, beetroot and chocolate chutney
Grilled mackerel, burnt apple purée, horseradish
Charred scottish squid, blood orange, chicory, artichoke*
Roasted cod, pul biber, lemon pickle gribiche
Scottish prawn cocktail, baby gem, garden herbs
Winter scallop ceviche, parsnips, fermented carrots*

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Hot

Jerusalem artichoke rosti, tomato compote, preserved lemon ricotta, dukka
Fried polenta steak, puttanesca, baked ricotta
Wild mushrooms on toast, pickled leeks, umami butter*
Crisp Brussel sprouts, roast chestnuts, smoked pancetta, gruyere velouté
Gnocchi, onion purée, potato, lemon and caper butter
Roast turkey dinner, carrots, savoy cabbage, stuffing, Yorkshire pudding
Slow roasted pork belly, fennel and autumn brassicas*
Roast chicken supreme, chicken leg bon bon, carrot purée, citrus jus
Slow cooked goat leg, bulgar, pomegranate and cucumber salsa
Glazed chicken sliders, fried pickles, chilli de arbol hot sauce
Brined salmon, roasted red pepper and almond salsa
Coley schnitzel, potato salad, tartar sauce*

SWEET

Lemon meringue pie

Rhubarb and almond tart, coffee and anise syrup

Caramelised apple tarte fine, vanilla Chantilly cream

Chocolate and cardamom torte, candied orange

Pear and cobnut clafoutis, clotted cream

Gingerbread cake, vanilla and ginger custard

Mulled wine poached pears, ice cream, spiced shortbread

Chestnut sticky toffee pudding, salted caramel

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*Some ingredients are subject to market availability and we may substitute according to the seasons