

Klose & Soan

CANAPÉS

spring / summer

PLANT

Crispy potato cake & pickled shimeji mushrooms (h/vg)

Kohlrabi taco, avocado, pickled apple, chilli & coriander (vg/gf)

Crouté, crushed English peas, labneh & mint (v)

Fried panisse, fermented chilli sauce & parmesan (h/v/gf/vg available)

Jasmine rice cracker, beetroot thoran, cashews & curry leaves (vg/gf)

Babaganoush, filo & pomegranate (vg)

SEA

Cornish crab, chicory, crispy onions, chilli & coriander (gf)

Hot smoked salmon, crispbread, pickled cucumber & horseradish

Salt cod fritter & preserved lemon aioli (h)

Scallops, ajo blanco & crispy capers (h)

Cured mackerel & confit tomato on crouté

LAND

Lamb shoulder, filo & pomegranate (h)

Crispy duck, kohlrabi taco, lemongrass & holy basil (gf)

Adobo beef shin fritter & smoked scotch bonnet mayonnaise (h)

Katsu fried chicken skewer & kimchi (h/gf)

Homemade chorizo verde & mojo roja (h/gf)