

CAT FOOD

Menu devised with chef Matthew Dryden (ex Dabbous, Gordon Ramsay).

Small plates (tapas-style presentation)

Dishes will combine intrigue, familiarity and universal yummmability.

Well-dressed street food rather than fine dining presentation.

The Basics

9-12 dishes (3-4 snacks, 5-6 main, 1-2 sweet)

Snacks: 50:50 vegan / meat

Plates: 1-2 x fish, 2-3 x meat, 2 x vegan

+ free beer snack

+ paired beer suggestions (changeable / bi-weekly / monthly)

Pricing

Snacks £4-6

Plates £7-12

Sweet £5-8

Examples

Snacks

- Beer bread with malted butter
- Fresh scratchings seasoned with fennel salt, served with bonfire ketchup

Plates

- Gunpowder vermicelli doughnut
- Iberico pork sando (Japanese style sandwich)
- Tomato, mozzarella and red pesto panzerotti (mini calzone)

Sweet

- Stout chocolate brownie with salted caramel sauce and chantilly cream