

BIT E

canapes
spring 2024



ocean

- OSETRA CAVIAR
potato-celeriac gratin + creme fraiche + chives
- BLACK BASS CRUDO
radish coupes + spring peas + walnut vinegar + lemon
- TUNA TARTARE CONES
black sesame cones + avocado + shiso chiffonade
- CRISPY CRUNCHY SUSHI RICE
trout roe + king crab + fresh fava pistou
- CRAB & ASPARAGUS TARTS
local asparagus + hollandaise + black pepper + bronze fennel
- CORIANDER CURED SALMON
hollowed little lemon potatoes + fresh horseradish + dill



garden



- SPRING ONIGIRI
shiso wrapped sushi rice spheres + pickled plum + sesame
- LOCAL ASPARAGUS TEMPURA
crispy gin tempura + togarashi + spring herb flowers
- MORELS & HUITLACOCHE
little folded quesadillas + wild morel fondue + chives
- POACHED WHITE ASPARAGUS
black olive + honey apricot + walnut + spring sorrel wrap
- ROMAN ARTICHOKE TOASTS
crispy frizzled artichokes + artichoke puree + lemon
- SWEET PEA & PARMESAN TARTS
english peas + parmesan cream + chili flake + tarragon
- SPRING ARANCINI
fiddlehead ferns + fresh favas + white asparagus + parmesan

pub lounge & late night

CRUSTY GOOEY GRILLED CHEESE
griddled potato-onion-dill bread + gouda & gruyere + grain mustard

KING CRAB RANGOON
crispy won-ton crowns + king crab & cream cheese + chili crunch + spring onion

FISH & CHIPS
beer battered cod / hand cut steak fries / mashed spring peas + malt vinegar



LITTLE BRITISH MEAT PIES
glazed pastry pockets + short ribs + stilton + pear + parsley

THREE BITE BURGERS (beef or impossible)
toasted hawaiian buns + american cheese + pickles + spicy mayo

field & farm

KARAAGE & SPRING HERBS
crispy karaage cylinders + kewpie mayo + chili crunch + yuzu

ROAST CHICKEN & MORELS
roast chicken galantine + pressed puff pastry discus + sage



FOIE GRAS & RHUBARB
toasted brioche + rhubarb ginger compote + pistachio

VEAL LOIN & LEMON ARANCINI
crayfish + white asparagus + black olive + tarragon

SPRING LAMB & FRESH MINT
celeriac coupes + spicy chinese mustard + thyme crunch

SQUAB, SNAILS & SWEET PEAS
squab breast + spring garlic + snails + sweet peas + ramp bulbs

WAGYU TATAKI & WILD MORELS
seared rare wagyu sirloin + wild morel fondue + won-ton crisps

classics

BEGGARS PURSES
CAULIFLOWER CRISPS
AVOCADO SPEARS & SHISO
GREENMARKET GALETTES
GOLDEN BEETS BRULÉE
CRISPY PARSNIP PANCAKES
GRILLED CHEESE & TOMATO SOUP
BLT^2
HAMACHI & JALAPENO
RED SNAPPER CEVICHE
SEARED TUNA NICOISE
SMOKED SALMON & CREPES
BITE CRABCAKES
LITTLE LOBSTER ROLLS
KING CRAB RANGOON
CRISPY SPICY ROCK SHRIMP
MISO GLAZED BLACK COD



BACON WRAPPED QUAIL
LITTLE CHICKEN POT PIES
BITE CROQUE MADAME
STEAK TARTARE
SPICY SHORTRIB EMPANADAS
PASTRAMI & RYE
FIVE SPICE DUCK BREAST
CHARRED VENISON
OSO BUCCO & ARANCINI
BACON & TATER TOTS
TENDERLOIN & LOBSTER
BEEF WELLINGTON
HANGER STEAK & POTATOES