



TASTING MENU

£95 PER PERSON

WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Sweet potato milk bread rolls

Fish tea

Beef tartare taco

HEIRLOOM TOMATO

Mozzarella, smoked cucumber, red pepper pesto

Hambledon Classic Cuvée, Hampshire, England, NV

Aged Negroni (Beefeater 24 Gin, Campari, Cocchi Vermouth di Torino)

TORCHED JERK SALMON

Spring onion, green mango, yuzu ponzu

Sessantaquattro Vermentino, Poderi Parpinello, Sardinia, Italy, 2020

Flourish (Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice)

SEABASS

Salt fish, lettuce, smoked oyster, Scotch bonnet emulsion

Pouilly-Fuisse, Dom Saumaize-Michelin, Burgundy, France, 2020

Bush Tea (Beefeater 24 Gin, Green Chartreuse, lemongrass foam)

BBQ QUAIL

Wild garlic, morels, yam, peas, asparagus

Rioja Reserva, Sierra Cantabria, Spain, 2015

Hoxton (Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water)

COLSTON BASSET STILTON ICE CREAM

(£8 SUPPLEMENT)

Pickled raisins, pear & walnut cake

Fonseca 10 years old Tawny Port, Duoro, Portugal (served from Jeroboam) (£14pp supplement)

Primrose hill (Calvados, St Germain liqueur, white grape & apricot soda) (£14pp supplement)

PRE-DESSERT

Soursop lollie, rum & lime gummy bear

CHEF KERTH GUMBS CONKIE DUMPLING INSPIRED DESSERT 'LE DUCANA CAKE'

Sweet potato, caramelised white chocolate, coconut and salted milk ice cream

Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2022

Fenchurch Café (coffee filtered cognac, Cacao Blanc, Montenegro, tonka bean)

PETIT FOURS

Candied sorrel, sea buckthorn

A discretionary service charge of 13.5% will be added to your bill. All prices include VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.

MANAGED BY RHC.

VEGETARIAN TASTING MENU

£95 PER PERSON

WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Sweet potato milk bread rolls
Pumpkin, green curry cappuccino
Celeriac taco

HEIRLOOM TOMATO

Mozzarella, smoked cucumber, red pepper pesto
Hambledon Classic Cuvee, Hampshire, England, NV
Aged Negroni (*Beefeater 24 Gin, Campari, Cocchi Vermouth di Torino*)

TORCHED KOFTA

Tamarind, spring onions, coriander, scotch bonnet mayo
Fairview Viognier, Paarl, Western Cape, SA, 2021
Flourish (*Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice*)

COURGETTE

Avocado, lettuce, smoked mayo, Scotch bonnet emulsion
Rua Pinot Noir, Central Otago, NZ, 2022
Bush Tea (*Beefeater 24 Gin, Green Chartreuse, lemongrass foam*)

VEGGIE BEEF FLANK

Purple cabbage, sour cherry, carrot
Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2022
Hoxton (*Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water*)

COLSTON BASSET STILTON ICE CREAM

(£8 SUPPLEMENT)

Pickled raisins, pear & walnut cake
Fonseca 10 years old Tawny Port, Duoro, Portugal (served from Jeroboam) (£14pp supplement)
Primrose hill (Calvados, St Germain liqueur, white grape & apricot soda) (£14pp supplement)

PRE-DESSERT

Soursop lollie, rum & lime gummy bear

CHEF KERTH GUMBS CONKIE DUMPLING INSPIRED DESSERT 'LE DUCANA CAKE'

Sweet potato, caramelised white chocolate, coconut and salted milk ice cream
Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2022
Fenchurch Café (coffee filtered cognac, Cacao Blanc, Montenegro, tonka bean)

PETIT FOURS

Candied sorrel, sea buckthorn

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