



TASTING MENU

£115 PER PERSON

WINE PAIRING £85pp COCKTAIL PAIRING £65pp

SNACKS

Sourdough bread, seeded lavroche, curried haddock, Guinness butter
Pumpkin, green curry cappuccino
Beef tartare taco

HERITAGE BEETROOT

Chestnut, fig, crumbled cheese, candied walnut
Hambledon Classic Cuvee, Hampshire, England, NV
Beetroot Negroni (Barrel aged negroni, topped up with beetroot soda)

TORCHED JERK SALMON

Spring onion, green mango, yuzu ponzu
Beneventano Falanghina, Tralci Hiripini, Campania, Italy, 2022
Flourish (Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice)

COMMOTION IN THE OCEAN

BBQ lobster, chickpeas, plantain, courgette, coconut cream sauce and Osciestra caviar
Pulligny- Montrachet, Domaine Alain Chavy, Burgundy, France, 2020
Bush Tea (Beefeater 24 Gin, Green Chartreuse, lemongrass foam)

LAMB LOIN

Glazed sweetbreads, minted peas, curried aubergine
Lucente, Tenuta Lucem Tuscany, Italy, 2016
Hoxton (Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water)

COLSTON BASSETT STILTON ICE CREAM

(£8PP SUPPLEMENT)

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

ETON MESS

Rose meringue, spice sorrel, raspberry and lychee ripple, olive oil
Tokaji 5 Puttonyos, Sauska, Tokaj, Hungary, 2019
Fenchurch Café (coffee filtered cognac, Cacao Blanc, Montenegro, tonka bean)

PETIT FOUR

Soursop bubble
Dark chocolate tonka and cranberry cornet

VEGETARIAN TASTING MENU

£115 PER PERSON

WINE PAIRING £85pp COCKTAIL PAIRING £65pp

SNACKS

Sourdough bread, seeded lavroche, gungo pea hummus, Guinness butter
Pumpkin, green curry cappuccino
Celeriac taco

HERITAGE BEETROOT

Chestnut, fig, crumbled cheese, candied walnut
Hambledon Classic Cuvee, Hampshire, England, NV
Beetroot Negroni (Barrel aged negroni, topped up with beetroot soda)

TORCHED KOFTA

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

COMMOTION IN THE OCEAN

BBQ aubergine, chickpeas, plantain, courgette, coconut cream sauce
Leah Pinot Noir, Seresin, Marlborough, NZ, 2022 (organic)
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 BASSETT STILTON ICE CREAM

(£8PP SUPPLEMENT)

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

ETON MESS

Rose meringue, spice sorrel, raspberry and lychee ripple, olive oil
Tokaji 5 Puttonyos, Sauska, Tokaj, Hungary, 2019
Fenchurch Café (coffee filtered cognac, Cacao Blanc, Montenegro, tonka bean)

PETIT FOUR

Soursop bubble
Dark chocolate tonka and cranberry cornet

