



TASTING MENU

£95 PER PERSON

WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Sweet potato milk bread rolls

Fish tea

Beef tartare taco

HEIRLOOM TOMATO

Burrata, smoked cucumber, red pepper pesto

Hambledon Classic Cuvée, Hampshire, England, NV

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

JERK SALMON CEVICHE

Spring onions, green mango, yuzu ponzu, plantain chips

Prestige Rose, Château Minuty, Provence, France 2023

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

BLACK COD

Guinness glazed, seaweed brandade, Osciestra caviar, kholrabi, orange honey butter sauce

Martín Códax Albariño, Rías Baixas, Galicia, Spain, 2022

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

BBQ QUAIL

Textures of roast corn, fungi, piquillo pepper, cumin & truffle jus

Beaune Premier Cru Les Bressandes, Dom Chanson, Burgundy, France, 2011

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

Taylor's 10 years old Tawny Port, Duoro, Portugal (served from Jeroboam) (£15pp 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. Throughout August and September, we are delighted to support Street Smart by adding a voluntary £1 donation to your bill. Please speak with a server about more information about this incredible charity. 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

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

GRILLED KOFTA

Tamarind, spring onions, green mango, yuzu ponzu, plantain chips
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

Wild garlic, morels, fungi, peas, asparagus, truffle, sour cherry
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
Taylor's 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. Throughout August and September, we are delighted to support Street Smart by adding a voluntary £1 donation to your bill. Please speak with a server about more information about this incredible charity. 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.