



# TASTING MENU

£115 PER PERSON

WINE PAIRING £75pp    COCKTAIL PAIRING £65pp

## SNACKS

Pumpkin, green curry cappucino  
Jerk chicken taco

Sourdough bread, seeded lavroche, curried haddock, tomato butter

## CHEF KERTH GUMBS SIGNATURE JOHNNY CAKE

Picked crab, scotch bonnet mayo & roe  
*Hambledon Classic Cuvée, Hampshire, England, NV*  
*Rhu-tai (rhubarb, almond syrup, lime)*

## RASTA PASTA

Spiced mussels, preserve lemon, bell pepper  
*Rock Angel Rosé, Château d'Esclans, Provence, France, 2022*  
*Bush tea (gin, lemongrass, green chartreuse)*

## COMMOTION IN THE OCEAN

Grilled lobster, baby artichoke, leek, oyster emulsion, lemon butter sauce  
*Macon-Village, Dom Chanson, Burgundy, France, 2017*  
*Rum soul (chamomile, rosemary, lemon)*

## BBQ DUCK

Beetroot, tamarind, sour cherry & sorrel  
*Brunello di Montalcino, Pianrosso, Ciacci, Tuscany, Italy, 2017*  
*Brixton rum punch (tropical juices, spice rum, nutmeg)*

## PRE-DESSERT

Soursop bubble, rum and lime gummy bears

## CARROT CAKE

Cream cheese, salted carrot purée  
*Coteaux du Saumur, Les Beaugrands, Langlois- Chateau, Loire Valley, France, 2020*  
*Fenchurch Café (coffee, tonka, white chocolate)*

## PETIT FOUR

Guava cornets

# VEGETERIAN TASTING MENU

£115 PER PERSON

WINE PAIRING £75pp      COCKTAIL PAIRING £65pp

## SNACKS

Pumpkin, green curry cappuccino  
Jerk Maitake taco  
Sourdough bread, seeded lavroche, hummus, butter

## CHEF KERTH GUMBS SIGNATURE JOHNNY CAKE

Courgette, mature cheddar, scotch bonnet mayo  
*Hambledon Classic Cuvée, Hampshire, England, NV*  
*Rhu-tai (rhubarb, almond syrup, lime)*

## RASTA PASTA

Spice tomato, preserve lemon, aged Parmesan, bell pepper  
*Sutherland Viognier/Roussanne, Western Cape, SA, 2021 (organic)*  
*Bush tea (gin, lemongrass, green chartreuse)*

## COMMOTION IN THE OCEAN

Grilled sprouting baby artichoke, lemon butter sauce  
*Leah Pinot Noir, Seresin, Marlborough, NZ, 2019 (organic)*  
*Rum soul (chamomile, rosemary, lemon)*

## BBQ LEEK

Beetroot, tamarind, sour cherry & sorrel  
*Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2021*  
*Brixton rum punch (tropical juices, spice rum, nutmeg)*

## PRE-DESSERT

Soursop bubble and passion fruit gummy bears

## CARROT CAKE

Cream cheese, salted carrot purée  
*Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2020*  
*Fenchurch Café (coffee, tonka, white chocolate)*

## PETIT FOUR

Guava cornet

