

SAMPLE 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

Whispering Angel, Chateau d'Esclans, Provence, France, 2022

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

SEABASS

Salt fish, lettuce, smoked oyster & Scotch bonnet emulsion

Kir-Yianni Assyrtiko, Amyndeon, Greece, 2021

Rum Soul (Havana 3yo Rum, Fenchurch Cordial, Lillet Blanc and lime juice)

BBQ QUAIL

Wild garlic, morels, yam, peas, asparagus

Crozes-Hermitage Terre d'Eclat, Domaine de la Ville Rouge, Rhone, France, 2019 (organic)

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

Tokaji 5 Puttonyos, Sauska, Tokaj, Hungary, 2019

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

PETIT FOURS

Candied sorrel, sea buckthorn