



TASTING MENU

£175 PER PERSON

WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Sweet potato milk bread, seaweed butter, curried haddock
Pumpkin cappuccino, Scotch bonnet green curry
Truffle ham and cheese toastie

CURED SALMON

Beetroot, pressed Asian pear, dashi pearls, watercress, Yuzu ponzu
Hambledon Classic Cuvée, Hampshire, England, NV
Aged Negroni (*Beefeater 24 Gin, Campari, Cocchi Vermouth di Torino*)

MUSHROOM TORTELLINI

Beef jerky broth, smoked bone marrow, spring onion
Sessantaquattro Vermentino, Poderi Parpinello, Sardinia, Italy, 2020
Flourish (*Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice*)

PEPPERED LAMB LOIN

Pickled cucumber, black garlic, Pi&lau seasoned rice
Bin 311 Chardonnay, Penfolds, AUS, 2021
Bush Tea (*Beefeater 24 Gin, Green Chartreuse, lemongrass foam*)

PRE-DESSERT

Whipped coffee and burnt lemon

RED VELVET CAKE

Raspberry, red berry and Yuzu sorbet
Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2022
Fenchurch Café (*coffee filtered cognac, Cacao Blanc, Montenegro, tonka bean*)

PETIT FOURS

Butterfly rose rhubarb Macaron

VEGETARIAN TASTING MENU

£175 PER PERSON

WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Sweet potato milk bread, seaweed butter, gungo pea hummus
Pumpkin cappuccino, Scotch bonnet green curry
Truffle cheese toastie

SALT BAKED BEETROOT

Marinated fig, ricotta, mix seed granola
Hambledon Classic Cuvee, Hampshire, England, NV
Aged Negroni (Beefeater 24 Gin, Campari, Cocchi Vermouth di Torino)

MUSHROOM TORTELLINI

Leek and celeriac broth, spring onion
Fairview Viognier, Paarl, Western Cape, SA, 2021
Flourish (Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice)

VEGGIE KOFTA

Pickled cucumber, black garlic, Pilau seasoned rice, coriander
Rua Pinot Noir, Central Otago, NZ, 2022
Bush Tea (Beefeater 24 Gin, Green Chartreuse, lemongrass foam)

PRE-DESSERT

Whipped coffee and burnt lemon

RED VELVET CAKE

Raspberry, red berry and Yuzu sorbet
Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2022
Fenchurch Café (coffee filtered cognac, Cacao Blanc, Montenegro, tonka bean)

PETIT FOURS

Butterfly rose rhubarb Macaron