



TASTING MENU

£110 PER PERSON

WINE PAIRING £85pp COCKTAIL PAIRING £75pp

SNACKS

Sweet potato milk bread rolls

Fish tea

Beef tartare taco

GRILLED ASPARAGUS MIMOSA

Hen's egg sauce gribiche, truffle vinaigrette

Rathfinny Classic Cuvee, Sussex, England, 2019

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

JERK SALMON CEVICHE

Spring onions, green mango, yuzu ponzu, plantain chips

Chateau Minuty Rose, Provence, France, 2023

Flourish (Silent Pool Gin, Tio Pepe Fino Sherry, pineapple, jasmine, bergamot and raspberry powder)

ROASTED SCALLOP

Cauliflower textures, pickled grapes, curried mussels, caviar butter sauce

Pacheco Pereda Chardonnay, Mendoza, ARG, 2023

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

PEPPERED LUMINA LAMB

Pickled cucumber, black garlic, gungo peas couscous

Frank Phelan, Saint-Estephe, Bordeaux, France, 2014

Ten Leaves High (Mezcal and Rum blend, coconut fat wash, basil, lime and matcha powder)

COLSTON BASSET STILTON ICE CREAM

(£8PP SUPPLEMENT)

Pickled raisins, apple & pecan cake

Taylor's 10 years old Tawny Port, Duoro, Portugal (served from Jeroboam) (£16pp supplement)

Aged Rye Manhattan "Rittenhouse 100 proof Rye Whiskey, Antica Formula, Angostura (14pp supplement)

PRE-DESSERT

Rhubarb & basil lolly, rum & lime gummy bear

CHEF KERTH GUMBS SIGNATURE COCONUT TART

INSPIRED BY ARTISAN BAKER ANDRE HALL OF HALL BAKERY ANGUILLA

Spiced coconut, raspberry, vanilla, chocolate caramel

Nivole Moscato d'Asti, Piedmont, Michele Chiarlo, Italy, 2023

Fenchurch Cafe (Coffee Filtered VSOP Cognac, White Cacau Liqueur, Amaro Montenegro, Tonka Beans)

PETIT FOURS

Passion fruit cornet

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. 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

£110 PER PERSON

WINE PAIRING £85pp COCKTAIL PAIRING £75pp

SNACKS

Sweet potato milk bread rolls
Pumpkin, Scotch bonnet, green curry cappuccino
Celeriac taco

GRILLED ASPARAGUS MIMOSA

Hen's egg sauce gribiche, truffle vinaigrette
Rathfinny Classic Cuvee, Sussex, England, 2019
Aged Negroni (*Beefeater 24 Gin, Campari and Cocchi Vermute di Torino*)

COURGETTE

Marinated artichoke, borlotti bean stew, oregano
Fairview Viognier, Paarl, Western Cape, SA, 2022
Flourish (Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice)

ROASTED CAULIFLOWER

Cauliflower textures, pickled grapes, sweet potato butter sauce
Rua Pinot Noir, Central Otago, NZ, 2022
Bush Tea (Beefeater 24 Gin, Green Chartreuse, lemongrass foam)

PEPPERED VEGGIE KOFTA

Pickled cucumber, black garlic, curried aubergine, gungo peas couscous
Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2022
Ten Leaves High (Mezcal and Rum blend, coconut fat wash, basil, lime and matcha powder)

COLSTON BASSET STILTON ICE CREAM

(£8PP SUPPLEMENT)

Pickled raisins, apple & pecan cake
Taylor's 10 years old Tawny Port, Duoro, Portugal (served from Jeroboam) (£16pp supplement)
Aged Rye Manhattan "Rittenhouse 100 proof Rye Whiskey, Antica Formula, Angostura (14pp supplement)

PRE-DESSERT

Rhubarb & basil lolly, rum & lime gummy bear

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INSPIRED BY ARTISAN BAKER ANDRE HALL OF HALL BAKERY ANGUILLA

Spiced coconut, raspberry, vanilla, chocolate caramel
Nivole Moscato d'Asti, Piedmont, Michele Chiarlo, Italy, 2023
Fenchurch Cafe (Coffee Filtered VSOP Cognac, White Cacau Liqueur, Amaro Montenegro, Tonka Beans)

PETIT FOURS

Passion fruit cornet