



TASTING MENU

£80 PER PERSON

WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Sweet potato milk bread rolls
Pumpkin, Scotch Bonnet, green curry cappuccino
Beef tartare taco

HERITAGE BEETROOT

Marinated figs, pickled onion, creamed ricotta cheese, mixed seed granola
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
Lions Sec de Suduiraut, Bordeaux, France, 2023
Flourish (*Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice*)

GRILLED LOBSTER

Cumin & pepper BBQ, caramelised plantain, crispy potato
Cartuxa Evora Branco, Alentejo, Portugal, 2021
Bush Tea (*Beefeater 24 Gin, Green Chartreuse, lemongrass foam*)

LUMINA LAMB LOIN

Glazed sweetbreads, carrot, freekeh, sheep's milk, caper salsa
Penfolds Bin 600 Cabernet Sauvignon/Shiraz, California, USA, 2021
Hoxton (*Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water*)

COLSTON BASSETT STILTON ICE CREAM

(£8PP 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

Guava lollie, rum & lime gummy bear

CHEF KERTH GUMBS STICKY TOFFEE PUDDING

Brandy anglaie, ginger 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 October and November, we are delighted to support Love Food Give food 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

£80 PER PERSON

WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

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

HERITAGE BEETROOT

Marinated figs, pickled onion, creamed ricotta cheese, mixed seed garnola
Hambledon Classic Cuvee, Hampshire, England, NV
Aged Negroni (Beefeater 24 Gin, Campari, Cocchi Vermouth di Torino)

BUTTERNUT

Marinated artichoke, borlotti bean stew, oregano
Magic Mountain Riesling, Leitz, Rheingau, Germany, 2022
Flourish (Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice)

GRILLED KOFTA

Cumin & pepper BBQ, caramelised plantain, crispy potato
Rua Pinot Noir, Central Otago, NZ, 2022
Bush Tea (Beefeater 24 Gin, Green Chartreuse, lemongrass foam)

VEGGIE BEEF FLANK

Carrot & ginger, freekeh, sheep's milk, caper salsa
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 (£8PP 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

Guava lollie, rum & lime gummy bear

CHEF KERTH GUMBS STICKY TOFFEE PUDDING

Brandy anglaise, ginger 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

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