



TASTING MENU

£115 PER PERSON

WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Jerk beef tartare

Sweet potato & oregano

Mac 'n' cheese

Sourdough bread, seeded lavroche, curried haddock, tomato butter

JOHNNY CAKE

Pickled crab, scotch bonnet mayo & roe

Hambledon Classic Cuvée, Hampshire, England, NV

Rhu-tai (rhubarb, almond syrup, lime)

FUNGI & SALTFISH

Octopus, gungo peas, okra, avocado, cornmeal

Rock Angel Rosé, Château d'Esclans, Provence, France, 2022

Bush tea (gin, lemongrass, green chartreuse)

ROAST SCALLOP

Textures of cauliflower, roasted chicken butter sauce

Macon-Village, Dom Chanson, Burgundy, France, 2017

Rum soul (chamomile, rosemary, lemon)

AGED DUCK

Tamarind, turnip, sorrel

Brunello di Montalcino, Pianrosso, Ciacci, Tuscany, Italy 2017

Brixton rum punch (tropical juices, spice rum, nutmeg)

PRE-DESSERT

Soursop & pink peppercorn whiskey gummy bears

CHEF KERTH GUMBS CONKIE DUMPLING

INSPIRED DESSERT LE DUCANA CAKE

Sweet potato, caramelised white chocolate, coconut & salted milk ice cream

Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2020

Fenchurch Café (coffee, tonka, white chocolate)

PETIT FOURS

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

£115 PER PERSON

WINE PAIRING £75pp COCKTAIL PAIRING £65pp

SNACKS

Jerk beetroot tartare

Sweet potato & oregano

Mac 'n' cheese

Sourdough bread, seeded lavroche, hummus, butter

JOHNNY CAKE

Courgette, mature cheddar, scotch bonnet mayo

Hambledon Classic Cuvée, Hampshire, England, NV

Rhu-tai (rhubarb, almond syrup, lime)

FUNGI & SALT BROCCOLI

red pepper, Gungo peas, okra, avocado, cornmeal

Sutherland Viognier/Roussanne, Western Cape, SA, 2021 (organic)

Bush tea (gin, lemongrass, green chartreuse)

ROAST CAULIFLOWER

Spiced shallots, butter sauce

Leah Pinot Noir, Seresin, Marlborough, NZ, 2019 (organic)

Rum soul (chamomile, rosemary, lemon)

NUT BBQ MIATAKI

Tamarind, turnip, sorrel

Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2021

Brixton rum punch (tropical juices, spice rum, nutmeg)

PRE-DESSERT

Soursop & pink peppercorn whiskey gummy bears

CHEF KERTH GUMBS CONKIE DUMPLING INSPIRED DESSERT LE DUCANA CAKE

Sweet potato, caramelised white chocolate, coconut & salted milk ice cream

Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2020

Fenchurch Café (coffee, tonka, white chocolate)

PETIT FOURS

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