



G&T Citrus Buzz Gin (Cornwall) and Fever Tree Tonic or Lemonade £8.45
Hill Billy Red Gin (Herefordshire) with Fever Tree Tonic or Light tonic £8.45
Aperol Spritz (Aperol, St.Germain, Soda and Prosecco) £12
Passion Fruit Martini (Vanilla Vodka, Passoa, Pineapple Juice, Lime, Pink Prosecco) £14
Bergamot Negroni (Italicus, Citrus Dry Gin, In the loop white vermouth) £12

5 course tasting menu

Bread & Butter

Goat cheese

Goat Cheese Mousse ~ Carrot ~ Seabuckthorne
(Pinot Gris, Diringier, Alsace, 2019)

Tartare

Steak Tartare ~ Kimchi ~ Waffle
(Brouilly, Domaine Ruet, Le Vejou, Beaujolais, 2022)

Cod

Cod ~ Fennel ~ Bisque
(Weka Sauvignon Blanc, New Zealand, 2022)

OR

Pork (£7.50 Supplement)

Great Garnett's Roast Loin of Pork ~ Peach ~ Chorizo
(Secret Cellars Chardonnay, California, 2022)

Nectarine

Nectarine ~ Almond ~ Lemon Verbena
(Aliaga Vendimia Tardia Moscatel, Navarra, Spain)

£55 per person
Wine pairing: £34 per person