

## SET MENU

£55 per person, whole table only

Krug Grande Cuvée

ID 117003

Water Jelly

Malwina Strawberries

Vesuvio Tomato

Brogdale Vinegar

Fig Leaf

Belvedere

Lovage

Botanical Broth

Fennel Heart

Happy Egg Yolk

Pumpkin Seeds

Bere Barley

Buckwheat Amazake

Feathers

Nerone

Red Rice Koji

Carosello Cucumber

Rare Tea

Wild Rooibos

Compressed Plum

Cyprus Potato Skins

Cornish Blackcurrants

Fennel Flower

Tophit Plum

Cub Amaro

Juniper

Please holla if you don't like anything — and especially if you're allergic to stuff; we don't list every little thing that goes into our food + drink.  
We add a service charge on — it all goes to the staff. We pay everyone from linen producer to kitchen porter fairly (it's mad that we have to state that).

## GOOD THINGS TO EAT

Bread  
Lyan Butter  
£4

Stichelton  
Mother Cracker  
£8

## GOOD THINGS TO DRINK

Martini  
Belvedere Vodka/Mr Lyan Gin  
Vermouth & Garnishes  
£5

Pirate Boulevardier  
Mr Lyan Bourbon  
Italian Bitters  
£11

Ardbeig Americano  
Blackcurrant  
Camparisoda  
£11

Glenmorangie Old Fashioned  
Bitters  
Beeswax Egg  
£11

Birch Bicicletta  
Campari  
Blood Orange  
£8

Square Mile Coffee  
Cognac  
H.M.S  
£8

Rhubarb Margarita  
Tapatio Blanco  
Feminello Lemon  
£10

Beer  
(on Rotation, please ask!)  
£5

Krug Champagne  
- by the Glass  
- by the Bottle  
£40/240

Selection of Before, During  
& After Dinner Spirits  
£POA

Wine  
by the Glass  
(on Rotation, please ask!)  
£7ish

Super Old Cocktail  
£POA

\*We add a discretionary 50p per head donation to St Mary's Secret Garden.

Good Things to Eat and Drink

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