



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

8 course tasting menu

Canape

Bread & Butter

Appetizer

Tartare

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

Salmon

Torched Salmon ~ Citrus ~ Horseradish
(Pinot Noir Rose, Coastal Reach, Essex, 2022)

Pork

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

Pre-Dessert

Chocolate

Dark chocolate cremeux ~ Hibiscus ~ Rose
(Patriiti Fortified Shiraz, Australia)

£75 per person

Wine pairing: £34 per person