



STEM + STEM

FLOWERS • WINE • FOOD

## OYSTERS & SNACKS

*Our oysters are sourced from UK & Ireland for freshness, sustainability & quality*

**Maldon Rocks**, Essex, England – **£5 each or 6 for £28**

*Sussex, Blanc de Noirs, Rathfinny, 2020 - £18*

**Louet-Feisser** – Carlingford, Ireland - **£6 each or 6 for £34**

*Champagne, Cuvée D, Aged 5 Years, Devaux, NV - £20*

**Dressed Maldon oyster** – pickled chilli, cucumber, dill, lime - **£6 each**

*Champagne, Blanc de Blanc Grand Cru, Gimmonnet-Gonet, NV - £20*

Charred alexander buds, celeriac puree - **£6**

Cured sea trout, lovage mayo, trout roe, sea buckthorn vinaigrette - **£5/each**

Roast duck hearts skewer, mint & garlic yoghurt - **£5/Skewer**

Warm London sourdough, cultured Suffolk butter - **£4/£8**

## STARTERS

Winter leaves salad, goat's curd, hazelnuts, citrus vinaigrette - **£15**

*Germany, Rheinhessen, Riesling, Nierstein 1G, Kühling-Gillot, 2022 - £13*

Lightly cured Cornish sardines, sea herbs, smoked cream, blood orange - **£14**

*Małopolska, Pinot Blanc, Béton, Kamil Barcentewicz, 2023 - £12*

Roast Hampshire partridge, wild leeks, artichoke, pine & partridge sauce - **£16**

*Austria, Zweigelt Reserve, Pitnauer, 2022 - £15*

## MAINS

Trio of Devon chicken, Jerusalem artichoke, morel, truffle, chicken sauce - **£43**

*Germany, Baden, Pinot Noir, Peter Wagner, 2022 - £16*

Organic spelt, mushroom puree, kale, hen-of-the-woods fungi & artichokes - **£26**

*Tenerife, Listán Blanco, Ocampo, 2023 - £15*

Confit pheasant breast, red cabbage, celeriac, truffle, pheasant sauce - **£36**

*Rioja, Viña Tondonia Reserva, López de Heredia, 2013 - £22*

Ballotine of Cornish cod, mussels, langoustine sauce & wild sea herbs - **£35**

*Catalonia, Pla de Manlleu, Terra Vermella, Nin Ortiz, 2021 - £21*

## TO SHARE

Roasted 500g sirloin on the bone, herbs & cornichon butter, confit shallots - **£72**

*Bandol, Lulu & Lucien, Domaine Tempier, 2021 - £19*

## SIDES

Roasted Jerusalem artichokes, soft herbs, smoky buttermilk dressing - **£6**

Charred British brussel tops, crispy garlic oil - **£5**

Skinny fries, Cornish sea salt, Parmesan & garlic mayonnaise - **£5**

Baby leaves mix salad, honey & mustard dressing - **£6**

***Be aware that game may contain shots***

***Please speak with your server regarding any allergies & food intolerances***

## CHEESE

British cheese, served with apple, seasonal jam, sourdough crackers.

Please ask our team for today's selection - **£6 each / £16 for 3**

*Ratafia de Champagne, L'Exaltant, Mouzon-Leroux, NV - £15*

## DESSERTS

Black treacle & cinnamon roll, Yorkshire rhubarb jam, rum butterscotch sauce - **£10**

*Italy, Passito di Pantelleria Sese, Tua Rita, 2022 - £9*

Douglas fir burnt cream "douglas fir infused crème brûlée" - **£9**

*Sauternes, Petit Guiraud, 2022 - £11*

Rolled oat treacle tart, Cornish clotted cream - **£10**

*Madeira, 20 Year Old Malvasia, Henriques & Henriques, NV - £19*

## Petit four

Vanilla & citrus marshmallow, chocolate & rosemary cookie - **£2.5**

## MOZZO COFFEE

Double / Single espresso - £4 / £3, Double / Single macchiato - £4 / £3,

Cortado - £4.5, Americano - £4, Flat white / Latte - £5

## KUSH LOOSE-LEAF TEA - £4

English Breakfast, Earl Grey, Rooibos, Peppermint, Jasmine Green, Camomile

## SWEET WINE – 75ml

Cadillac, Château du Juge, 2013 - **£7**

Sauternes, Petit Giraud, 2022 - **£11**

Alsace, Gewürztraminer, Vendange Tardive, Famille Hugel. 2012 - **£16**

Ratafia de Champagne, L'Exaltant, Mouzon-Leroux, NV - **£15**

Madeira, 20 Year Old Malvasia, Henriques & Henriques, NV - **£19**

Porto, Late Bottled Vintage, Quinta Da Côrte, 2018 - **£9**

Porto, 20 Year Old Tawny, Taylor's, NV - **£15**

Mosel, Riesling Auslese, Herrenberg, Maximin Grünhaus, 2019 - **£11**

*Please speak with your server regarding any allergies & food intolerances*

### **DIGESTIF – 50ml**

Amaretto Veneziano, Bepi Tosolini, Saliza - **£15**

Baileys - **£10**

Green Chartreuse - **£15**

Yellow Chartreuse - **£15**

Grappa di Luna, Pinot Nero, Castello di Potentino 2015 - **£10**

Somerset, Cider Brandy, Shipwreck, 8yo - **£16**

Cognac, VSOP, Leyrat - **£18**

Bas-Armagnac “Les Grands Assemblages” 12yo Darroze - **£18**

Cognac, Cèdre Blanc XO, Fanny Fougerat - **£22**

Eaux de vie, Poire William, Coeur de Chauffe, G. Miclo - **£26**

## **WHAT’S ON AT STEM + STEM**

The STEM + STEM calendar is filled with carefully curated events that bring together seasonal food, wine, and floral design. In addition to our scheduled experiences, we offer bespoke flower arranging workshops for private groups get in touch to enquire.



**SCAN THE QR CODE TO SEE WHAT’S ON THIS MONTH**

**WiFi: Stem & Pollen Password: WiFi@BowLan3!**