

# **SET MENU**

## **A TASTE OF HONEY**

**£38PP / £70PP WITH PAIRING  
FOR 2 TO SHARE**

### **COFFEE CURED COPPA**

Smoked Honey Porter, Pickled Cherries, Stilton, Croutons

### **ANCHOVIES**

Roasted Romero Pepper, Marjoram, Lemon

*Northumberland Honey Co, Traditional Method, 13%, England*

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### **CROSTINI**

Goats Cheese, Fresh Fig, Thyme & Garlic Honey

### **A.F.C**

Apiary Fried Cauliflower, Old Bay Spice Mix, Fermented Chilli Honey

*Kinsale Mead Co., Atlantic Dry Mead, 12%, Ireland*

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### **BLACK TIGER PRAWNS**

Guajillo & Mulato Chillies, Garlic, Leatherwood Honey

### **GRILLED AUBERGINE**

Mozzarella, Pomegranate & Honey Dressing, Hazelnut Dukkah

### **CRISPY NEW POTATOES**

Confit Garlic Emulsion

*Kinsale Mead Co, Wild Red Mead, 12%, Ireland*

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### **HONEY TOAST**

Bee Pollen Ice Cream

*or*

### **CHEESE PLATE**

Lincolnshire Poacher,  
Cranberry & Raisin Crisp Bread,  
Honey Roasted Figs

### **CHOCOLATE FUDGE**

Dark Chocolate, Honeycomb

*Hive Mind, Wye Valley Traditional Mead, 14.5%, Wales*

Please note, meads are served in 75ml measures.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. A discretionary 12.5% service charge will be added to your bill.