



TASTING MENU

£110 PER PERSON

WINE PAIRING £85pp COCKTAIL PAIRING £75pp

SNACKS

Sweet potato milk bread rolls, curried haddock, lemon pepper & herb butter
Courgette, scotch bonnet, green curry cappuccino
Beef tartare Taco

GRILLED ASPARAGUS CAESAR

Quail egg, gem lettuce, anchovy, shaved Parmesan
Veuve Clicquot Rosé, NV

The Bush Tea - Beefeater 24 Gin, Green Chartreuse, lime and lemongrass foam

JERK SALMON CEVICHE

Spring onions, green mango, yuzu ponzu, plantain chips

Langhe Blange Arneis, Ceretto, Piedmont, Italy, 2024

Flourish - Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice

SCALLOP KATSU

Fried cauliflower, salted cucumber, pickle ginger, black radish, coconut, katsu curry sauce

Hamilton Russell Chardonnay, Hemel-en-Aarde, Western Cape, SA, 2023

Rum Soul - Havana 3yo Rum, Lillet Blanc, chamomile, lime and rosemary

BBQ DUCK

Glazed turnips, beetroot ketchup, sour cherry, confit leg parmentier

Pommard Les Charmots 1er Cru, Domaine Chanson, Burgundy, France, 2018

Aged Negroni - Beefeater 24 Gin, Campari and Cocchi Vermute di Torino

COLSTON BASSET STILTON ICE CREAM

- £8PP SUPPLEMENT

Pickled raisins, apple & pecan cake

Taylor's 10 years old Tawny Port, Duoro, Portugal (served from Jeroboam) (£16pp supplement)

Aged Rye Manhattan "Rittenhouse 100 proof Rye Whiskey, Antica Formula, Angostura - £14pp supplement

PRE-DESSERT

Prickly Pear & soursop Lollie, rum & lime gummy bears

CHEF KERTH GUMBS SIGNATURE COCONUT TART

INSPIRED BY ARTISAN BAKER ANDRE HALL OF HALL BAKERY ANGUILLA

Spiced coconut, raspberry, vanilla, chocolate caramel

Tokaj Majoros, Hungary, 2023

Fenchurch Cafe - Coffee Filtered VSOP Cognac, White Cacao Liqueur, Amaro Montenegro, Tonka Beans

PETIT FOURS

Pineapple Cornet

VEGETARIAN TASTING MENU

£110 PER PERSON

WINE PAIRING £85pp COCKTAIL PAIRING £75pp

SNACKS

Sweet potato bread

Courgette, scotch bonnet, green curry cappuccino

Veggie kofta taco

GRILLED ASPARAGUS CAESAR

Quail egg, gem lettuce, shaved Parmesan

Veuve Clicquot Rosé, NV

The Bush Tea - Beefeater 24 Gin, Green Chartreuse, lime and lemongrass foam

JERK SMOKED TOFU

Spring onions, green mango, yuzu ponzu, plantain chips

Coral do Mar Albariño, Pazo do Mar, Rías Baixas, Galicia, Spain, 2024

Flourish - Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice

MUSHROOM KATSU

Salted cucumber, pickled ginger, black radish, coconut, katsu curry sauce

Fairview Viognier, Paarl, Western Cape, SA, 2022

Rum Soul - Havana 3yo Rum, Lillet Blanc, chamomile, lime and rosemary

BBQ LETTUCE

Glazed turnips, beetroot ketchup, sour cherry, jackfruit parmentier

Tavola Pinot Noir, Ponzi, Willamette Valley, Oregon, USA, 2022

Aged Negroni - Beefeater 24 Gin, Campari and Cocchi Vermute di Torino

COLSTON BASSET STILTON ICE CREAM

- £8PP SUPPLEMENT

Pickled raisins, apple & pecan cake

Taylor's 10 years old Tawny Port, Duoro, Portugal - served from Jeroboam - £16pp supplement

Aged Rye Manhattan "Rittenhouse 100 proof Rye Whiskey, Antica Formula, Angostura - £14pp supplement

PRE-DESSERT

Prickly Pear & soursop Lollie, rum & lime gummy bears

CHEF KERTH GUMBS SIGNATURE COCONUT TART

INSPIRED BY ARTISAN BAKER ANDRE HALL OF HALL BAKERY ANGUILLA

Spiced coconut, raspberry, vanilla, chocolate caramel

Tokaj Majoros, Hungary, 2023

Fenchurch Cafe - Coffee Filtered VSOP Cognac, White Cacao Liqueur, Amaro Montenegro, Tonka Beans

PETIT FOURS

Pineapple Cornet