



THE COD

GIN PAIRING EXPERIENCE MENU

ON ARRIVAL YOU WILL BE GREETED WITH

*Cocchi Americano, Franklin & Sons Tonic, balsamic vinegar, cracked pepper*

FIRST SERVE AND COURSE

*Sicilian Spring Cup, Chase Gin, Solano Blood orange liqueur, sweet vermouth*

***paired with***

*Cured Norwegian Salmon Gravavlax, pickled beets, pink grapefruit, Chase Gin & cucumber sorbet*

SECOND SERVE AND COURSE

*Martins De Sa White Port, Franklin & Sons Tonic, mint*

***Paired with***

*Cocoa roasted Scottish wild venison saddle, quince puree, black salsify, creamy cassis and peppercorn sauce*

THIRD SERVE AND COURSE

*Ramblers Martini - Franklin & Sons Sicilian Lemonade & English elderflower, Forest Gin, lemon Juice, sugar syrup muddled with 15 dandelion leaves, dashes of Angostura bitters*

***Paired with***

*Pimms Infused Fruity Eton Mess*