

A Sustainable Supper Club

£50

Amuse Bouche

English "surplus" celeriac velouté, pickled apple, burnt apple puree, wild chickweed

paired with

Arrival cocktail "Let's Be Clear"

Santa Teresa 1976, Vanilla & Cinnamon, Mancino Rosso, Clear Milk, Bitters, Lemon, Gold, Nutmeg

Starters

Truffled goat's cheese mousse, gingerbread, beetroot and radish textures, toasted hazelnuts, raspberry and hazelnut dressing

paired with "Landscape"

Copperhead, Acqua di Cedro, Sichuan pepper, Suze, Bubbles, Coriander Seeds, Sesame Oil

Or

Line caught Cornish mackerel, Devon Crab, Avocado cream, pink grapefruit and cucumber

paired with "Home Sweet Home"

Zubrowka, Turner Hardy British Tomato, Spices, Lemon, Chipotle, Pickled Celery

Mains

Roast stone bass, Cauliflower puree, Orange braised chicory, golden raisins, capers, sugared pine nuts and curry infused first press rapeseed oil

paired with "Vitamin Sea"

Hendricks, Bergamot, Lavender, Nori Seaweed, Italicus, Ginger, Maraschino, Samphire, Jasmine air

Or

Bubble and squeak, roast butternut squash puree, cavolo nero, salt baked beetroot, roast almond froth

paired with "O Gravity"

Don Julio 1942, Palo Cortado Sherry, White Truffle, Dandelion, Amer Picon

Pre-Dessert

Textures of Rhubarb, Blood Orange Sorbet and Nyetimber Jelly

Dessert

Treacle tart, clotted cream, fresh raspberries

paired with "The World's most Sustainable Cocktail"