

# 5 COURSE GIN MENU

#### **BEETROOT**

Beetroot Sponge • Pickled Heritage Beetroot
Goats Cheese and Beetroot Panna Cotta
Botanical Garden Melissa Gin

# **SALMON**

Chilli Cured Salmon • Coriander

Warner Edwards Elderflower and Lemon Curd

Elderflower Gin

## **DUCK**

Thai Broth • Noodle • Duck
Cabbage • Spring Onion
Herrington Dry Gin

### **PORK**

Loin of Pork • Sloe Gin Drizzle Rosemary Mash • Sherry Jus Harrington Sloe Gin

#### **RHUBARB**

Warner Edwards Rhubarb Gin Jelly • Mint • Vanilla Pod Ice cream

Rhubarb gin

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%