

THE ELMHURST SUPPER CLUB MENU

OLIVE OIL, POMEGRANATE MOLASSES,
FRESH HERBS, GARLIC DRESSED PLATE,
SOURDOUGH
£6.50

COCKTAIL PAIRING *Gin Basil Smash*
Gin, Basil, Lemon

WINE PAIRING *Bluebell Vinyards Hindleap*
'Special Cuvee Blanc de Blancs,
Sussex, English Sparkling

WEY VALLEY ASPARAGUS, LABNEH, LEMON
£8.00

COCKTAIL PAIRING *Elderflower Collins*
Gin, Elderflower, Lemon, Soda

WINE PAIRING *Bacchus Dry,*
Cornwall, White, English Wine

JERSEY ROYAL SALAD,
WILD GARLIC MAYO, CHILLI OIL
£7.00

COCKTAIL PAIRING *Cucumber Martini*
Vodka, Cucumber, Dry Vermouth

WINE PAIRING *Pinkpoul PET NAT Rose,*
Vin de France, Maison Francois Ducrot
(Organic)

SOUSED MACKEREL, SALTED CRÈME
FRAÎCHE, PICKLED RED ONION
£9.00

COCKTAIL PAIRING *Aquavit Sour*
Aquavit, Lime, Rosemary

WINE PAIRING *Vinho Verde "Alvarinho"*
Semente Label

PAN FRIED TIGER PRAWNS,
CHILLI BUTTER
£8.00

COCKTAIL PAIRING *Spiced Paloma*
Chilli Infused Tequila, Lime,
Grapefruit Soda

WINE PAIRING *Pecorino, 'Lunaria'*
Ancestral Biodynamic, Organic

BRIXHAM DRESSED CRAB ON TOAST
£11.00

COCKTAIL PAIRING *French 57*
Gin, Lemon Prosecco

WINE PAIRING *Chardonnay,*
Willow Bridge 'Dragonfly'

ONGLET STEAK, CHIMICHURRI
£10.00

COCKTAIL PAIRING *Mezcal Old Fashioned*
Mezcal, Bitters, Brown Sugar

WINE PAIRING *Montepulciano d'Abruzzo,*
Vole Vole 'Biodynamic' Organic

ROASTED PORK CHOP,
'N'DUJA BUTTER
£11.00

COCKTAIL PAIRING *Negroni Sbagliato*
Campari, Sweet Vermouth, Prosecco

WINE PAIRING *Regard d'Artiste "Orange"*
Muscat Viognier Grenache Blanc

SALTED CARAMEL CHOCOLATE SPONGE,
VANILLA MASCARPONE
£6.00

COCKTAIL PAIRING *Pistachio Martini*
Vodka, Pistachio Cream, Blue Curacao

WINE PAIRING *White Port*


COCKTAILS
£7


WINE SERVED IN
125ML MEASURES
£7


PORT SERVED IN
50ML MEASURE
£6