

From Hive to Harvest



£50 PER PERSON

(OPTIONAL WINE PAIRING FOR EXTRA £20)

Starter

HONEY GLAZED CHICKEN, SESAME SEEDS, PICKLED CUCUMBERS

OR

HONEY-ROASTED BEETROOT, HAZELNUT CRUMBLE, PICKLED MUSTARD SEEDS

(PAIRED WITH ZERO-GRAVITY GRÜNER VELTLINER)

Main

HONEY MUSTARD PORK CHOP WITH CRISPY GARLIC BABY POTATOS, CHARRED HISPANIC CABBAGE & CARAMELISED CHICORY

OR

ROAST SQUASH, WHIPPED WHITE BEAN PURÉE, SAGE, BLACKBERRY & HONEY

(PAIRED WITH CHABLIS DOMAINE BROCARD)

Dessert

WARM HONEY CAKE WITH VANILLA ICE CREAM, BEE POLLEN, ROASTED FIG & HONEYCOMB

(PAIRED WITH CASA CANAVEL ROSE)

Petit four

BEESWAX CANALE

(PAIRED WITH ESPRIT MARIN PICPOUL DE PINET)