



BOURBON TASTING

24 AUGUST | 6.30PM

CURED SALMON

WITH PICKLED FENNEL, FRIED CAPER, RADISH & ORANGE GEL

STUFFED PUMPKIN FLOWERS

WITH SMOKED PUMPKIN PUREE, TOASTED PINE NUTS WITH
DIANTHUS CHERRY

CHICKEN WINGS

WITH BURNT BOURBON BBQ SAUCE, PROSCIUTTO CRUMB &
SHISO

ANGUS SIRLOIN

WITH MASTER STOCK, DUTCH CARROT, POMMES FONDANT,
MISO FOAM & FRIED LEEK

3 WAY CHOCOLATE TARTE

CHOCOLATE CUSTARD, BITTER CHOCOLATE MOUSSE IN A
TRUFFLE SHELL WITH PASHMAK