



## feasting menu

### tacos

Crab & pickle onion pork skin

Black vinegar mushroom

Scallop ceviche

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### smoked and grilled meat

Beef feather blade and shin: South Devon, Mount Grace Farm, North Yorkshire  
*with red pepper salsa*

Pork belly ribs: Gloucester Old Spot, Fitzjohns Farm, Halstead, Essex  
*with chipotle sour cream*

Shoulder of lamb: Native Welsh X, Daphne Tilley, Elwy Valley  
*with green sauce*

Goat leg: Saanen, Cabrito, Dorset

*all served with grilled flatbread*

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### sides/vegetables

Grilled courgette with chimichurri

Beef fat potatoes with Oglesfield

Grilled corn, lamb fat béarnaise & mint

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### dessert

Butterscotch Kouign-Amann and dulce de leche ice cream

## sparkling wines

Jansz, Premium Cuvée NV, Tasmania .....	£7	£39
Gratiot Pilliere, Champagne, NV .....	£10	£50
Digby, Leander Pink, NV .....	£12.5	£75

## aperitifs

Capertif & Tonic .....	£6.50
Irn Bru Spritz .....	£10
Neil's Negronis .....	£10

## beer & cider

Modelo Especial 4.5% .....	£4.75
Wild Card King of Hearts Blonde 4.5% .....	£5.95
Wild Card Queen of Diamonds IPA 5% .....	£5.95
Wild Card Jack of Clubs Ruby 4.5% .....	£5.95
Wild Card Ace of Spades Porter 4.7% .....	£5.95
Orchard Gold Cider 4.7% .....	£5.50

## cocktails .....All at £10

On the Nose gin, mezcal, blackberry, fennel
Sage Advice pisco, mezcal, chartreuse, pineapple, sage
De Pêche Mode vodka, crème de peche, grapefruit
Modelo Sour gin, Modelo, coriander seeds, egg white
Top of the Class tequila, maraschino cherry, red wine
Mr Faulty rum, basil, rice wine vinegar, lime

## gin & tonic

ELLC London Dry grapefruit slice .....	£7.50
Hayman's London Dry orange slice, nutmeg .....	£8.50
ELLC Batch 2 lemon thyme, fennel .....	£9.50
Hepple lemon peel, liquorice root .....	£11

## soft drinks

Barr's Irn Bru .....	£2.75	Italian cream soda .....	£4.50
Green tea dashi lemonade .....	£4.50	Apple and grapefruit spritz .....	£4.50
Non-alcoholic temper shandy .....	£4.50	Earl Grey and raspberry cooler .....	£4.50