

# FEASTING MENU

£50 PER PERSON

All dishes will be served for the table to share

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## TACOS

Crab & pickle onion pork skin  
Black vinegar mushroom  
Soy-cured beef

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## SMOKED & GRILLED MEAT

### BEEF FEATHER BLADE & SHIN

Lincoln Red, Lincoln russet, Lincolnshire, with red pepper salsa

### PORK BELLY RIBS

Gloucester old spot, Fitzjohns Farm, Halstead, Essex, with “  
chipotle sour cream

### GOAT LEG

Saanen, Cabrito, Dorset, with green sauce

*All served with grilled flatbread*

## SIDES

Smacked cucumber

Beef fat potatoes with onglesfield

Grilled corn, lamb fat béarnaise & mint

## DESSERTS

Butterscotch Kouign-Amann  
with dulce de leche ice cream

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## FEASTING DRINKS

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<b>SPARKLING WINE</b>							
Jansz, Premium Cuvée NV, Tasmania	7	39					
Gratiot Pilliere, Champagne, NV	10	50					O
Digby, Leander Pink, NV	12.5	75					
<b>GIN &amp; TONIC</b>							
<i>ELLC LONDON DRY</i>							
grapefruit slice		7.50					H
<i>HAYMAN'S LONDON DRY</i>							
orange slice, nutmeg		8.50					
<i>ELLC BATCH 2</i>							
lemon thyme, fennel		9.50					
<i>HEPPLE</i>							
lemon peel, liquorice root		11					
<b>BEER &amp; CIDER</b>							
Tsingtao 4.7%							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
<b>TACOS</b>							
<i>All at 10</i>							
<b>ON THE NOSE</b>							
gin, mezcal, blackberry, fennel							
<b>SAGE ADVICE</b>							
pisco, mezcal, chartreuse, pineapple, sage							
<b>DE PÊCHE MODE</b>							
vodka, crème de peche, grapefruit							
<b>MODELO SOUR</b>							
gin, Modelo, coriander seeds, egg white							
<b>TOP OF THE CLASS</b>							
tequila, maraschino cherry, red wine							
<b>MR FAULTY</b>							
rum, basil, rice wine vinegar, lime							
<b>APERITIFS</b>							
Caperitif & Tonic							6.5
Irn Bru Spritz							10
Neil's Negronis							10
temper							