



An evening with
Tom Haste & Benjamin de Vos

Tomato and watermelon 'steak tartare' and
Graceburn (cows milk feta made in London)
*Fixed Martini - a basil infusion, Bitter & Sweet dry vermouth,
Gin*

Home cured Sladesdown farm duck breast, beef
dripping toast and honeyed fig
*Salted Rickey - burnt lemon zest cordial, salted soda, Bitter & Sweet
dry vermouth and gin*

Blowtorched mackerel fillet, port and bacon jam,
apple and kohlrabi
The Chanton - Port, Gin and Bitter & Sweet sweet vermouth

Cotswold Kid goat rack, globe artichoke,
aubergine ketchup
*Bitter Giuseppe - Cynar, Bitter & Sweet sweet vermouth, lemon
juice, bitters*

Strawberry and champagne posset
Digestif - ooh, that would be telling