



FESTIVE COCKTAIL DEGUSTATION

tequila-smoked salmon
pineapple tepache, finger lime, trout roe

touch of tinto
patrón silver, mezcal, grapefruit

beef carpaccio
pickled peach, foie gras, macadamia, horseradish

mulberry bend
beefeater gin, campari, blood orange

bbq prawn cocktail
charred cos, fennel, marie rose

don giovanni
amaro montenegro, cocchi rosa, citrus peel cordial

jurassic quail
pea, asparagus, sage & pancetta stuffing

deerstalker
glenlivet reserve, wormwood, port

chocolate & banana
cashew, coffee, plantation rum

snogging with santa
bacardi ocho rum, mr black, egg nog