Amuse bouche
Cheese & Thyme twists

Starter
Gin-cured trout infused with Toad Gin, served with citrus dressing & toasted sourdough

Main
Pork tenderloin with Wood Brothers Gin & olive sauce, served with juniper infused dauphinoise potatoes, roasted heritage carrots & spring greens

Dessert
Citrus & pink peppercorn éclair, served with Abingdon gin & rhubarb sorbet on a shortbread biscuit

Cocktails
Grapefruit spritz £6.50
Refreshing, bubbly grapefruit spritz, complemented with Toad gin
Lavender martini £6
A fragrant, botanical martini infused with lavender and Wood brothers gin
Cardamom and Ginger flute £6
A sweet, spiced cardamom, ginger and rosemary flute with Abingdon Gin

Wine
Levin Sauvignon Blanc Certified Organic 2012, France, Loire 13%
125ml: £4 | 175ml: £5.25 | 250ml: £6.25 | 300ml Carafe: £13.50 | Bottle: £19.50
Laurent Pinot Noir 2017, Romania, 12.5%
125ml: £3.25 | 175ml: £4.50 | 250ml: £6.25 | 300ml Carafe: £12.50 | Bottle: £18
Santa Digna Merlot 2016, Chile 13.5%
125ml: £3.25 | 175ml: £4.50 | 250ml: £6.25 | 300ml Carafe: £12.50 | Bottle: £18.50

£29.50 per person
Including welcome drink, amuse bouche, 3-course meal, tea & coffee and entertainment