

The
GASTRONOMIST

July 2021

Cherry & purple basil bread/ whipped coconut butter/ sorrel & mango salsa

Nachos/ aji guajillo cashew cream/ black ailoli/ coriander emulsion/ pumpkin seeds

Sparkling Bacchus 2020, Chapel Down Vineyard, Kent

Dry, crisp with elderflower, pineapple & grapefruit aroma characteristics

Honeydew melon gazpacho/ smashed cucumber/ currants/ Iberico

Flint Dry 2020, Chapel Down Vineyard, Kent

Dry, crisp with green apple, wild strawberries and melon aroma characteristics

Watermelon crudo/ feta / wasabi

Stream chalk trout/ broad beans/ kombu

Pastrana, Manzanilla Pasada en Rama, Spain

Bone dry, light body with zesty aromas and a delicate nutty finish

Short rib/ raspberry/ black truffle/ Anya potatoes

Baron de Ebro, Reserva 2016, Rioja, Spain

Full bodied with red berries, black cherry & plum characteristics, tobacco leaf, leather, vanilla & spice

Rhubarb/ blood orange/ crème fraiche/ vanilla/ almond frangipane

The
GASTRONOMIST

Cereals including gluten

Celery

Fish

Eggs

Mustard

Sesame seeds

Soy

Peanuts

Tree nuts

Milk

Crustaceans

Mollusc