

GIN DINNER

THURSDAY, 20TH JUNE 6:30PM

CAMBRIDGE DRY GIN

Mackerel tartare, kimchi cracker & horseradish

CURATOR'S GIN

Quail's scotch egg & parsley emulsion

THREE SEASONS

Courgette flowers, ricotta and salsa verde

TRUFFLE GIN

Braised short rib, Tunworth cheese mashed potatoes & barbequed maitake mushrooms

JAPANESE

Miso & cherry fudges

ELDERFLOWER GIN LIQUEUR

Strawberry sorbet & yoghurt

£85pp

**Please inform your server should you have any allergies or intolerances we need to be aware of.
A discretionary service charge of 12.5% will be added to your bill. VAT is included.**