



Gin Tasting Evening **4 Courses & 4 Gins £40pp**

Citrus cured salmon, bbq cucumber, sea herbs, dill yoghurt & cucumber caviar

Sipsmith lemon gin with Mediterranean tonic

Pan fried duck breast, Yorkshire sauce, salt baked beetroot fondant & braised red cabbage

Tarquins blackberry gin & fevertree tonic

Gooseberry & Stilton cheesecake, pickled celery & compressed grapes

Artisan Sloe gin with elderflower tonic

Blackcurrant, dark chocolate & liquorice, Tuxford oat biscuit

Black thistle, kiwi & Mint gin cocktail

Menu is dietary requirement adaptable*

***Some dishes may have to change to be suitable for some allergies/intolerances**

