ENTREÉ EXPERIENCE MENU

Drinks

Your choice of two cocktails

OR Two glasses of Moët & Chandon Brut Impérial Champagne

Three-tier tiffin tin

Meat & Cheese Charcuterie 674kcals

Bath ovals, olive oil & rosemary crackers, mini bread sticks, golden cross goats cheese, perl las blue cheese, 12 month comte, plum chutney, serrano jamon, lomo, chorizo, gordal olives

Contains: Gluten wheat, eggs, milk, almonds, sulphites

May contain: fish, peanuts, walnuts, cashew, pecan, brazil, pistachio, soya, sesame, mustard

OR Vegan Antipasti **♡** 833kcals

Houmous, chickpeas, gordal olives, rosemary crackers, sweet potato falafel, coconut yoghurt, pomegranate seeds

Contains: Gluten wheat, soya, sesame seeds, sulphites

May contain: nuts, almonds, fish

Macaron 162kcals
Contains: Egg, almond, pistachio, milk

Adults need around 2000 kcals a day. While we take thorough precautions to minimise the risk of cross contamination, all our food is prepared in a kitchen where nuts, gluten & other allergens are present. We therefore cannot guarantee a completely allergen free environment. If you have a food allergy, please let a member of our team know before ordering. We vegan





PRECIOUS GIFT

Cut to the Spice Rum | Aperol | Pineapple Juice | Lime Juice | Passionfruit Puree



LYCHEE SOUR

Aviation Gin | Lychee Juice | Cranberry Juice | Lime Juice | Sugar Syrup | Vegan Foam 15



FUEGO

Tequila | Apple Juice | Lime Juice | Agave | Tabasco 15



SWEET AND STORMY

Henkell | Amaretto | Lychee Syrup | Gold Dust 15



MAPLE MANHATTAN

Jack Daniels | Red Vermouth | Maple & Agave Syrup Blend | Orange Bitters 15



1929

Belvedere Vodka | Apple Juice | Lime Juice | Strawberry Puree | Caramel Syrup

15

NON-ALCOHOLIC (153kcals) 10