

your menu

CHEF
Patrick Dugo

Canapes

Whipped ricotta tartlet, sun dried tomatoes Johnnie walker jus
V

Tanqueray beetroot cured salmon, cucumber gel, popcorn
capers GF, DF

Ancho chicken crepas, Don Julio macerated pineapple salsa DF

Smoked lamb rib, Guinness glaze GF

Ciroc rigatoni, pecorino, micro basil VG

Baileys chocolate tartlet caramel crispearls V

Drinks:

Woodford Reserve Old fashioned

Guinness/Guinness Zero

Johnnie Walker Highball, Blood Orange

Tanq Sevilla Gin Gimlet twist. orange

Bundy Libre/Bundy Dark & Stormy

Scotch neat



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free