



# TASTING MENU

## BOMBAY SAPPHIRE PAIRING

### WELCOME DRINK

#### THE ULTIMATE G&T

The unbeatable classic combination of Bombay Sapphire gin with crisp tonic water and freshly squeezed lime juice.

### FIRST COURSE

#### SCALLOP NEST

charred black fig, citrus beurre blanc, pickled grapes

**Cocktail Pairing:** "Lemon & Mint Highball" - A citrus forward cocktail with Bombay Sapphire, fresh lemon juice, fresh mint and agave syrup combined with an effervescent fizz from lemon & mint soda.

### SECOND COURSE

#### SMOKED VENISON TARTARE

buttermilk waffle, burnt leek emulsion, crispy potato straw, sweet blackberry gel, venison jus

**Cocktail Pairing:** "Juniper Eclipse" - A fresh take on the Martini served over ice with Bombay Sapphire, Martini Dry, Chambord and a dash of orange bitters then finished with a mist of Illegal Mezcal to finish.

### THIRD COURSE

#### PAN ROASTED BREAST OF DUCK

crispy Pommes Anna, butternut, green apple, sour cherry, duck jus

**Cocktail Pairing:** "Cherry Apple Gimlet" - A classic Gimlet reimaged with Bombay Sapphire, a burst of cherry, apple & fresh lime juice to create a crisp, clean, refreshing fruity cocktail that's beautifully balanced.

### DESSERT

#### LEMON MERINGUE TART

berries

**Cocktail Pairing:** "Pressè 75" - Bombay Citron Pressè is combined with a touch of lemon juice & sugar then topped with chilled Martini Semiseco.

Some menu items contain allergens, please make staff aware of any dietary requirements. Vegan and gluten free menus available upon request.

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BOMBAY  SAPPHERE

# DINER'S CLUB

## MENU

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