



Gin Masterclass & Supper Menu 19th February



Aperitif : 'Sky Wave Sparkler'
Create your own bespoke cocktail!



Canapé Selection

Mushroom arancini, walnut pesto (v)(1,2,4,7,10,14)
Tomato, chilli & feta focaccia crostini, crispy basil (v)(2,7,14)
Pulled beef pastry tartlets, parmesan, pickled onions (1,2,4,7,9,14)

Paired with a Sky Wave Signature Gin & Tonic
- the World's Best Contemporary Gin



Main

Chicken & caramelised onion ballotine, boulangère potato, red pepper & chorizo sauce, sautéed green beans (1,4,7,14)
Or
Butternut squash & red lentil wellington, boulangère potato, red pepper sauce, sautéed green beans (v)(vo)(1,2,4,7,9,14)

Paired with a Piquepoul or Pinot Noir 175ml



Dessert

Toffee semifreddo, caramelised apple, biscuit crumb, Chantilly cream (v)(4,7,14)

Paired with a Sky Wave Spiced Apple Gin Liqueur

*Just let us know if anyone in your party suffers from allergies or if there are any special dietary requirements.
We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information.*

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Celery (2) Cereals containing gluten (3) Crustaceans (4) Eggs (5) Fish (6) Lupin (7) Milk (8) Molluscs (9) Mustard (10) Nuts (11) Peanuts (12) Sesame (13) Soya (14) Sulphur dioxide & sulphites