

# HAMMOND'S

## Tasting Menu

### Hammond's Homemade Bread & Accompaniments

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### Selection of Canapés

*The Elizabethan Cuvee Prestige 2017 Vintage Brut, High Clandon, Surrey 125ml - £15*

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**Mushroom On Toast | Onion Brioche, Maitake, Blue Cheese & Pear** (G, MI, E, SD)

*Macération de Soif, Joel Delaunay, Sauvignon Blanc, 2021, Loire Valley (Orange Wine), 125ml - £9*

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**Prawn & Crab Raviolo | Apple, Cauliflower, Hazelnut & Curried Bisque Foam** (G, E, MI, SD, CR, N)

*Huia Chardonnay, Marlborough, New Zealand, 2019, 125ml - £11*

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**Mushroom Dusted Venison Loin & Smoked Hunters Pie | Cocoa, Cavolo Nero, Beetroot, Celeriac & Blackberry**

**JUS** (CE, MI, SD)

*Bargylus, Syria, 2015, 175ml - £17*

Or

**Breaded South Coast Plaice | Brown Shrimp & Roe Sauce, Sea Vegetables, Finger Lime & Shoestring Potato** (G, E, MI, CR, CE)

*St Aubin, Domaine Sylvain Langoureau, Burgundy, 2020, 175ml - £17*

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**Optional: Selection of Cheeses | Celery, Fig, Chutney, Crackers & Bread**

(Please ask your server for the cheese menu)

*Sandeman Unfiltered Late Bottled Vintage Port, Porto, Portugal, 2018, 125ml - £13*

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**Yuzu tart | Black Sesame, Meringue & White Chocolate** (MI, G, SS, SD, E, S)

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**'After Eight' Soufflé | Peppermint, Chocolate Chip & Ice Cream** (G, E, MI, SD, S)

(Please allow 20 minutes)

*Chateau Villefranche Sauternes, Bordeaux, France, 2022 125ml £7.80*

### Tea & Coffee with Petit Fours

£90

Wine flight - Without cheese: £60 | With cheese: £70

A 12.5% discretionary service charge will be added to your bill.

Please speak to a member of our team regarding any allergies, intolerances or dietary requests.

CE-Celery G-Gluten CR-Crustacean E-Eggs F-Fish MI- Milk M-Mollusc MU -Mustard N-Nuts P- Peanuts SS- Sesame seeds S - Soya SD- Sulphur dioxide