

Red Martini

Kitchen & Cocktails

Luke Mason, Executive Chef

Matthew Makohin, Sous Chef

DESSERTS

CHOCOLATE "CREAM PIE"

butter crust, sea salt, rum sauce, whipped cream 8

VANILLA CUSTARD

market berries, oat crumble, honey, mint 8

STONE FRUIT TORTE

peach curd, toasted pine nuts 10

LIQUID DESSERT

HAZELNUT ESPRESSO MARTINI

Stoli Vanilla Vodka, dark Crème de cacao & Frangelico. Shaken with a double shot of espresso 10

LEMON SORBET MARTINI

Premium vodka shaken with Limoncello, peach schnapps & fresh cream 9

CHOCOLATE SEA SALT MARTINI

Stoli Vanilla Vodka, Godiva chocolate liqueur, Baileys Irish Cream & a scoop of vanilla ice cream. Served in a caramel & salt rimmed martini glass 12

CHEESE

sparrow bakery miche, quince paste, dried and fresh fruit, various accompaniments 24

CANA DE CABRA (SPAIN)

bloomy rind, goat's milk

GARROTXA (CATALONIA, SPAIN)

washed rind, goat's milk

MOSES SLEEPER (VERMONT, USA)

bloomy rind, cow's milk

SHROPSHIRE (UNITED KINGDOM)

bleu, cow's milk

