

Brummie tapas

Sample menu – subject to change

Gifts from the kitchen

Bread and butter

Beetroot mousse

escabeche of beetroot – horseradish and wasabi

Fish du jour

parsley – mijote of St. Austell mussels & Scottish girolles
wild samphire

Barbecue fillet of pork

confit pineapple – sage – black pudding – creamed onion

Chocolate and cherry delice

malt comb – sour cherry

£60 per person

A wine flight priced at £60 per person is available to accompany the menu.

We may not be able to provide a wine flight if your menu has been adapted.

Please advise of any dietary requirements or allergies

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

22nd August 2020

BRUMMIE TAPAS AT THE LIVING ROOM