

A TASTE OF SAZERAC SOCIAL

Beer bread, pork scratching butter

Cocktail: Atlantic Amble (£8.00)

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Snacks

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Wild garlic, crab, radish, dukkah, dill

The Shy Albatross Marlborough Sauvignon Blanc

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Duck liver, onion, blood orange, sage

Le Chapeau Qui Rit

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Squid and scallop "Pad Thai"

Camel Valley Bacchus Dry

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Barbeque pork, apple, mustard, red cabbage

The Opportunist Shiraz

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Rhubarb and cheese (in that order!!!)

Bersig Cape LBV "Port"

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"Coffee" and "doughnuts"

Cocktail: Espresso 36



£45, or £75 with matching wines

Available Friday and Saturday, whole tables only. Subject to availability

Menu changed regularly, so it can use the best local seasonal ingredients.

Served at a leisurely pace, please allow a minimum of two hours.