



**6-COURSE TASTING MENU (£60PP)**  
*Optional wine pairing (£50PP)*

**'English Caprese Tear and Share'**

Blistered Nutbourne mini San Marzano on the vine, La Latteria stracciatella, confit garlic and thyme flatbread, smoked Maldon salt, basil oil

*Optional Wine Pairing: Gerart Bertrand, Naturalys organic chardonnay*

**South Brockwells Farm Asparagus**

South Brockwells asparagus, ajo blanco, confit garlic, smoked almonds, smoked Lincolnshire Poacher, tendril shoots

*Optional Wine Pairing: Interpunkt Sauvignon Blanc*

**'ChalkStream Fish and Crisps'**

Maple smoked ChalkStream rainbow trout, squid ink tartare sauce, rock samphire, new potato crisps, fresh peas, sea herbs

*Optional Wine Pairing: Esporao Bico Amarelo, Vinho Verde*

**'British Caesar 2.0'**

Brixton Honey glazed chicken, dressed red gem lettuce, Caesar emulsion, Tempus pancetta crumb, anchovy, crispy shallot, Old Winchester

*Optional Wine Pairing: Bottega Merlot, Trevenize*

**'The BBQ Club Kebab'**

Chermoula lamb leg shish, foraged wild garlic sauce, house pickles, sumac, pickled pink onions, preserved lemon labneh, Barry's fermented chilli sauce, confit garlic flatbread

*Optional Wine Pairing: Familia Zuccardi Brazos Malbec, Uco Valley*

**'Passionfruit S'mores'**


Passionfruit and ginger marshmallow, caramelised white chocolate and passionfruit ganache, ginger cookie

*Optional Wine Pairing: Silver Reign*

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## 6-COURSE VEGAN & GLUTEN FREE TASTING MENU (£60PP)

*Optional wine pairing (£50PP)*

### **'English Caprese Tear and Share'**

Roasted Nutbourne mini San Marzano tomatoes on the vine, vegan cream cheese, confit garlic and thyme flatbread, smoked Maldon sea salt, basil oil, micro basil

*Optional Wine Pairing: Gerart Bertrand, Naturalys organic chardonnay*

### **'South Brockwells Farm asparagus'**

South Brockwells asparagus, ajo blanco, confit garlic, smoked almonds, vegan 'parmesan', tendril shoots

*Optional Wine Pairing: Interpunkt Sauvignon Blanc*

### **Smoked tofu and crisps**

Hot smoked tofu, vegan 'squid ink' tartare sauce, rock samphire, new potato crisps, fresh peas, sea herbs

*Optional Wine Pairing: Esporao Bico Amarelo, Vinho Verde*

### **'British Caesar 2.0'**

King oyster mushroom dressed red gem lettuce, Caesar emulsion, vegan 'pancetta' crumb, crispy shallot, vegan 'parmesan'

*Optional Wine Pairing: Bottega Merlot, Trevenize*

### **'The BBQ Club kebab'**

Chermoula grilled aubergine, wild garlic sauce, house pickles, sumac, pickled pink onions, preserved lemon, coconut yoghurt, Barry's fermented chilli sauce, flatbread

*Optional Wine Pairing: Familia Zuccardi Brazos Malbec, Uco Valley*

### **'Passion Fruit S'mores'**

Passionfruit and ginger marshmallow and ginger cookie

*Optional Wine Pairing: Silver Reign*

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