



# GERANIUM

## TASTING EVENT

Friday 15<sup>th</sup> May 2026

75 per person

I.

Smoked Mackerel Pâté - Toasted Seeded Bread - Cucumber - English Cider Vinegar Gel - Chive

II.

Gallybagger Soufflé - Pickled Leeks - Brown Butter Hazelnuts

III.

Chicken and Tarragon Terrine - Dijon Emulsion - Cornichons - Sourdough Crouton

IV.

Seabream - Asparagus - White Bean Puree - Salsa Verde - Crispy Capers

V.

Lamb Cannon - Confit Leeks - Charred Shallot Petal - Whipped Ricotta - Lamb Jus - Celery Cress

VI.

Mango Sorbet - Cotton Candy - Crushed Meringue

VII.

Strawberry Cheesecake - Honey Ice Cream - Kaffir Lime - Honey Tuile



Pre-booking is essential at least 48 hours in advance.  
Please discuss with our staff at the time of booking if you have any allergies or intolerances.  
Please note all ingredients including gluten, nuts, sesame and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination.

