

# N O R T H

B A R  K I T C H E N

## TASTING MENU

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### Amuse Bouche

#### Vegetable Garden

*Variations of beetroot, baby carrots, onion*

*Les Boules Blanc, France / North Gin Fizz*

#### Prawns 3 Ways

*King prawns prepared three different ways*

*Cuvee Marie Christine Chateau L'Aumerade, France / Pink Peppercorn Perfection Gin*

#### Pork

*Pork fillet, belly, black pudding with pea puree*

*Ondarre Rioja Reserva, Spain / Atomic 42 - gin cocktail served with dehydrated orange*

#### Beef

*Hereford beef fillet, beetroot puree, pickled, Madeira sauce*

*El Camino Malbec, Argentina / North Nordes - gin, lemon, mint*

#### North 42

*White chocolate and mascarpone, blood orange and rhubarb variations*

*Nivole Moscato D'Asti, Italy / North42 - with ginger*

**£54.00**

**Either to be paired with:**

**Wines £74.00**

**Gins £79.50**

Available Wednesday to Saturday evenings

Advance booking is required

The tasting menu must be taken by the whole table