



Farnham Castle Supper Club

Amuse Bouche

Ponzo Tuna Tartar

Tapioca Puff, Wasabi, Avocado

Rice Paper Roll

Gochujang Dipping Sauce

Greyfriars, Sparkling Cuvée, NV, England

Crispy Fried Cod Cheeks

Pickled Mussels, Yellow Curry, Szechuan Chicken Salt

M.A.N, Chenin Blanc, 2024, South Africa

Koji Chicken & Waffle

Hot Honey, Kohlrabi, Lemon

Veuve Ambal, Crémant De Bourgogne, NV, France

Beef Strip Loin

Caramelised Cauliflower, Maitake, Star Anise

Humberto Canale, Malbec, 2022, Argentina

'Gimlet'

Roku Gin, Green Apple Sorbet, Lime

Caramelised Yuzu Custard Tart

Honey Cookie Crumb, Black Sesame Ice Cream, Shiso

Lucien Lurton, Garonnelles, 2020, France

Five Courses £90

Optional Wine Pairing £50

Please inform us of any allergies or dietary requirements