



the
TIPPLING HOUSE
Estd. 2012

Five Course Tasting Menu // + Amuse Booze // £27.50pp

Sweet Potato & Coconut Velouté (ve / gf)

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Jindea Gin-Cured Sea Trout, Cucumber, Grapefruit, Ponzu, Rice Crisp

Pigeon Pastrami, Cornbread, Pickles, Gruyere, Remoulade

Aloo Chaat, Date & Tamarind Chutney, Sweetened Yogurt (ve / gf)

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Smoked Coley, Kedgerree, Poached Egg w/ Cured Yolk, Shallot Bhaji (gf)

Guinea Fowl, Liquorice Root Braised Potato, Rainbow Chard, Beetroot Jam,
Bacon & Port Jus (gf)

Squash Polenta, Mushroom, Jerusalem Artichoke, Corn (ve / gf)

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Red Cabbage Gazpacho (ve)

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Cereal Milk Panna Cotta, Chocolate, Hazelnut, Praline (v)

Poached Peach, Oat Milk Rice Pudding, Ginger Crumb (ve, gf)

Scottish Cheese Selection, Crackers, Chutney (v)

A 12.5% discretionary service charge is added to your bill. 100% of this goes
towards the front of house and kitchen team.

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www.thetipplinghouse.com