



SIPPING MENU

Sipsmith Gin & Tonic on arrival

Freshly Baked Bread Rolls & Pepe Saya Butter

Entrée

Millionaire Martini

(Sipsmith London Dry Gin, Dry Vermouth, Champagne, Lemon twist)

Gin Cured Kingfish

(Pickled Ginger, Flying Fish Roe, Macadamia Nuts and Baby Herbs)

Main Course

Classic Martini

(Sipsmith London Dry Gin, Dry Vermouth, lemon zest)

Roasted Venison Fillet

(Venison Terrine, Juniper Jus, Confit Shallots and Bacon Crumb)

Table Sides

Broccolini and Cavelo Nero

(Dressed in Ginaigrette)

Roasted Potatoes

(Lemon Thyme and First Press Olive Oil)

Dessert

The Autumn Martini

(Sipsmith VJOP, Fino Sherry, Fig Liqueur, Peychaud bitters)

White Chocolate Tart

(Burnt Fig, Candied Lemon)

To finish we'll be serving a final special drink at The Duke of Clarence.

Please Sip Responsibly
Sipsmith® London Dry Gin, 41.6% Alc./Vol. ©2017
Sipsmith Distillery London, Chicago, IL

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