



---

## SIPPING MENU

---

### DIETARY MENU

*(Vegan, Vegetarian & Coeliac)*

*Sipsmith Gin & Tonic on arrival*

*Freshly Baked Bread Rolls (GF) & Pepe Saya Butter*

### *Entrée*

#### **Millionaire Martini**

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

#### **Gin Marinaded Tofu**

*(Pickled Ginger, Fried Cauliflower, Macadamia Nuts and Baby Herbs)*

### *Main Course*

#### **Classic Martini**

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

#### **Smoked Portobello Mushroom**

*(Puy Lentils, Confit Baby Fennel, Shallot and Juniper Jus)*

### *Dessert*

#### **The Autumn Martini**

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

#### **Rice Milk Panna Cotta**

*(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

*#sipsmithAU*