

Jamie Warley's pop up

7-COURSE DESSERT TASTING MENU

7 course tasting menu: £40pp | with paired cocktails: £65pp
with paired flight of sparkling wine & a glass of dessert wine: £75pp

Truffle, parsnip & honey



Hazelnut Sour

Chivas Regal, vanilla liqueur, Frangelico, honey

Gin, apple & cucumber



English Garden

Chapel Down Gin, apple liqueur, fresh cucumber & elderflower syrup

Tomato, basil & strawberry



Negroni

Bloom Gin, Campari, Antica Formula Vermouth, hibiscus

Chocolate, orange & rocket



Manhattan

Mozart dark chocolate liqueur, Woodford Reserve, Cointreau, Maraschino

Celeriac, bacon, truffle & banana



Colada

Indian Pale Ale, banana liqueur, pineapple juice, lime juice

White chocolate, cardamon, saffron & pear



Cosmo

Pear vodka, Ron Barcelo rum, lime juice, pomegranate

Lime, brown sugar, rum & mint



Mojito

Spiced Rum, Brown sugar, Creme de menthe, lime juice, homemade lemonade

If you have any dietary requirements or are concerned about food allergies, e.g nuts, you are invited to ask one of our team members for assistance. All our prices are in pounds and inclusive of VAT. 12.5% service charge is not included

ST. ERMIN'S  HOTEL

AUTOGRAPH COLLECTION
HOTELS