

# COCKTAIL PAIRING

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Over the course of three dedicated months, we've carefully curated a symphony of dry cocktail selections to enhance your dining experience. By harmonizing these choices with our dishes, we've transformed your meal into a culinary journey, a testament to our commitment to making your dining experience truly unforgettable.



## **CLOUD TEA, COLD EXTRACTION** 7

**Paired with - Honey & Rosemary Loaf & Consommé**

The tea's diverse flavour profile of floral, chocolate, citrus & malt enhances the aromatic herbs & natural sweetness of the bread, creating a delightful interplay of flavours.

## **AUTUMN PUNCH** 10

**Paired with - Duck Thyme**

Notes of toasted spices, ginger, black assam & prickly pear. The ginger notes find a delightful match in the tender gaminess of the duck breast and the sweet, autumnal essence of the cherry neep puree, creating a superb pairing.

## **WINTERSMITH** 10

**Paired with - Beef Thyme**

Robust mulled flavours featuring deep red berries, complemented by vibrant citrus undertones that provide a harmonious balance. With the infusion of cinnamon, star anise, clove, and allspice, this drink evokes a warming embrace. The mulled berries enhance the hearty essence of the beef, while the brighter notes elevate the dish's softer nuances. As winter approaches, savour this seasonal delight.

## **CAFE SHAKKERATO** 10

**Paired with - Trio of Truffles**

Light, aerated coffee. A touch of sweetness to balance the coffee beans, hints of bergamot. An indulgent drink to compliment the trio of decadent truffles.

## **RASPBERRY MERINGUE** 10

**Paired with - Peachy Merry Berry**

Sweet, tart & smooth. Leading notes of tart raspberry, a touch of bright citrus, sweet on the finish. Pairs best with the Merry Berry.

# A HISTORY OF COCKTAIL PAIRINGS

Cocktail pairing, an exquisite fusion of mixology and gastronomy, traces its roots back to the early 19th century when cocktails first began to tantalize taste buds. Much like the evolution of cocktails themselves, the art of pairing them with food has undergone a fascinating transformation. What began with simple spirits mixed with flavors has evolved into a refined practice that elevates the dining experience.

The early days of cocktail pairing featured straightforward combinations, often accompanied by uncomplicated snacks. However, the true turning point came during the 1920s Prohibition era when speakeasies flourished. These hidden bars became laboratories of innovation, where bartenders and chefs collaborated to craft inventive pairings that defied legal restrictions. This era marked the awakening of cocktail pairing as a creative and indulgent pursuit.

In recent decades, cocktail pairing has enjoyed a resurgence, embracing the ethos of quality ingredients and the farm-to-table movement. With a keen focus on sourcing the finest components, cocktail pairings today have become a symphony of flavors, textures, and sensory delights. Expert mixologists and culinary artisans work hand in hand to curate exceptional combinations that transcend the realm of taste, engaging sight, smell, and touch. This revival of cocktail pairing promises not only a delectable journey through flavors but also a multi-sensory experience that transforms an ordinary meal into an extraordinary culinary event.