



BIG EAT MENU

APERITIF

The Golden Solstice Spritz

A celebratory, zero proof spritz marrying the bittersweet botanical complexity of Botivo with the vibrant, floral elegance of Saicho Jasmine sparkling tea, finished with fresh cucumber and citrus

SMALL PLATES

Whipped Goats Cheese

Sourdough toast, basil, heirloom tomatoes, hot honey

Pairing: Saicho Osmanthus

Honeyed apricot and blossom notes that mirror the hot honey

Guernsey Scallop Ceviche

Yuzu vinaigrette

Pairing: Saicho Jasmine

Light, floral, with green apple sherbet notes that lift delicate seafood

Beef Carpaccio

Rocket, Parmesan, lemon, truffle oil

Pairing: Saicho Darjeeling

Dry tannins and wood spice that complement truffle and sharp cheeses

BIG PLATES

Braised Pork Belly

Slow cooked pork with spiced apricots

Pairing: Saicho Osmanthus

Honeyed, apricot scented tea that cuts through rich pork

Confit of Duck

Crisp duck leg with plum glaze

Pairing: Saicho Darjeeling

Warm spices and elegant dryness that slice through duck fat

Barbecued Langoustine

Fire charred, zesty Asian salad

Pairing: Saicho Jasmine

Bright, refreshing, ideal for smoky char and fresh herbs

Wild Mushroom & Truffle Risotto

Creamy, earthy, indulgent

Pairing: Saicho Hojicha

Roasted green tea with toasted hazelnut and subtle smoke

CHEESE COURSE

Artisan Cheese Board

Mature Cheddar, Comté, Gruyère, crackers, fig chutney

Pairing: Saicho Darjeeling

Structured dryness balancing savoury, nutty hard cheeses

SWEET TREATS

Vanilla Panna Cotta

Poached rhubarb

Pairing: Saicho Jasmine

Elegant vanilla echo with bright acidity to cut through rhubarb

Pear Tart

Baked orchard pear, Guernsey ice cream

Pairing: Saicho Jasmine

Delicate, floral harmony with soft baked pear

£ 70.00 per Person