



Blackcurrant

BOTANICAL OF THE MONTH



Cocktails

HEDGEROW MARTINI

Blackcurrant-infused Tanqueray No. Ten,
Crème de Cassis, Lemon Verbena, Lemon Juice, Pineapple Juice

£22

BLACKCURRANT SANGRIA FROZEN COCKTAIL

Blackcurrant-infused Tanqueray No. Ten, Red Wine, Lemon Verbena Tisane,
Lemon Juice, Cloudy Apple Juice, Homemade Blackcurrant Syrup

£22

Wine

2019 GUSBOURNE BLANC DE MEUNIER, BOOT HILL VINEYARD

Vibrant and juicy with crunchy cranberry, red cherry and bramble fruits, floral notes, pink peppercorn, elegant tannins and a fresh mineral finish

£25 / £150

2016 GUSBOURNE ROSÉ SPARKLING

Aromas of red fruits, orange peel and dried rose lead to a palate of raspberry, cherry and wild strawberry, with baked ginger, toasted nuts and orange

£22 / £132

Dessert

VACHERIN OF BLACKCURRANT & VERBENA

Meringue cylinder, Tahitian vanilla cream, blackcurrant granita

£21



Please speak to a member of staff to advise of any dietary needs.

A discretionary 12.5% service charge will be added to your bill.

The Orchard

— AT GRANTLEY HALL —