

TWO MAGPIES BAKERY

SUMMER SUPPER CLUB MENU

WATERMELON MOJITO

watermelon & lemon syrup, mint, rum

CUCUMBER & MINT GAZPACHO

green chilli mint dressing,

CROMER CRAB TIAN

avocado jelly, yuzu mayonnaise, soy pickled quail egg, lobster mayonnaise

CHORIZO STUFFED SQUID

sweet pepper stew, aioli, herb dressing

HERB CRUSTED LAMB RACK

Pea puree, morel mushrooms, crispy sweet bread, buttered romaine lettuce, lamb mint jus

YUZU & OLIVE OIL SORBET

matcha crumb

STRAWBERRY & CREAM

Strawberry ravioli, crème fraiche sorbet

ALLPRESS COFFEE OR BREW TEA

Mango chocolate

TWO MAGPIES BAKERY

SUMMER SUPPER CLUB MENU VEGETARIAN MENU

WATERMELON MOJITO
watermelon & lemon syrup, mint, rum

CUCUMBER & MINT GAZPACHO
green chilli mint dressing,

YELLOW PEPPER & AVOCADO TIAN
avocado jelly, yuzu mayonnaise, soy pickled quail egg, miso mayonnaise

CRISPY COURGETTE FLOWER
sweet pepper stew, aioli, herb dressing

SLOW ROAST GEM LETTUCE
Pea puree, morel mushrooms, crispy oyster mushroom, broad beans, mint jus

YUZU & OLIVE OIL SORBET
matcha crumb

STRAWBERRY & CREAM
Strawberry ravioli, crème fraiche sorbet

ALLPRESS COFFEE OR BREW TEA
Mango chocolate

TWO MAGPIES BAKERY

SUMMER SUPPER CLUB MENU

WATERMELON MOJITO

watermelon & lemon syrup, mint, rum

CUCUMBER & MINT GAZPACHO

green chilli mint dressing,

PAIRED WITH DEPARTEMENT 11, BLANQUETTE DE LIMOUX, FRANCE, 2019

CROMER CRAB TIAN

avocado jelly, yuzu mayonnaise, soy pickled quail egg, lobster mayonnaise

PAIRED WITH VERDEJO, SPAIN, 2022

CHORIZO STUFFED SQUID

sweet pepper stew, aioli, herb dressing

PAIRED WITH BEAJOUAIS, FRANCE, 2021

HERB CRUSTED LAMB RACK

Pea puree, morel mushrooms, crispy sweet bread, buttered romaine lettuce, lamb mint jus

PAIRED WITH ROSSO TOSCANA, ITALY, 2021

YUZU & OLIVE OIL SORBET

matcha crumb

STRAWBERRY & CREAM

Strawberry ravioli, crème fraiche sorbet

PAIRED WITH GEWURTRAMINER, FRANCE, 2018

ALLPRESS COFFEE OR BREW TEA

Mango chocolate