

*T*HE *T*ERRACE

*G*ARDEN

FOOD

Tiffin is a provincial English word that was adopted in India to mean a light meal or snack. In the sub continent it is a way of life. We have designed this menu for your enjoyment to order individually or sample many dishes to create an innovative dining experience.

Falafel with tzaziki	£7.00
Vegetable spring rolls with chilli jam	£7.00
Vegetable tempura with tahini	£6.00
Prawn sesame toasts	£8.00
Crab and salmon fish cakes with shiso dressing	£8.00
Salt and pepper squid	£8.00
Marinated chicken wings with garlic	£8.00
Duck spring rolls with hoi sin sauce	£7.00
Beef satay with peanut sauce	£9.50
Thai style spicy beef salad	£9.50
Lamb samosas with mint raita	£8.00

ARTESIAN SHARING (PLATTERS for two) 40.00

Burlington

Beef satay, lamb samosas, chicken wings, vegetable tempura and duck spring rolls served with condiments

Bond

Prawn toast, salt and pepper squid, crab and salmon fish cakes, tuna sashimi and vegetable tempura served with condiments

Mezze

Falafel, lamb samosas, chicken wings, pickled vegetables, toasted breads with houmous beirut and moutabal

Sushi

Tuna sashimi, salmon and cucumber urmaki, tuna and sea bass nigiri served with wasabi, tamari and pickled ginger

WHITE WINE

	Glass	Bottle
Saumur Blanc, Les Vignerons de Saumur, Loire, France	£7.25	£29.00
Sauvignon Blanc, Isabel Estate, Marlborough, New Zealand	£9.50	£40.00

RED WINE

	Glass	Bottle
Hegarty-Chamans, Cuvée 2, Minervois, France	£7.50	£29.00
Pinot Noir, Dog Point, Marlborough, New Zealand	£13.50	£52.00

CHAMPAGNE

	Glass	Bottle
Laurent-Perrier Brut NV	£15.00	£75.00
Laurent-Perrier Cuvée Rosé NV	£24.00	£130.00
Laurent-Perrier 2000		£140.00
Laurent-Perrier Ultra Brut		£150.00
Laurent-Perrier Grand Siècle		£300.00

BEER

Peroni		£6.50
Guinness		£6.50
London Pride		£7.00
Aspall Premier Cru		£7.50

	Glass
Classic Pimm's cocktail	£13.00

SPIRITS – from £9.00 (50ml)

CIGARS

Cuban

Cohiba Siglo V1 Tobos	£35.90
Cohiba Robusto	£23.30
Partagas Serie D#4	£15.60
Montecristo Petit Edmundo Tubos3	£15.60
Montecristo #4	£10.80
Montecristo #2	£20.20
Romeo y Julieta Short Churchill Tubos	£16.90
Romeo y Julieta Petit Julietas	£5.90
H Upman Junior	£6.90
Cohiba Club	£2.00

Dominican

Davidoff Ambassadrice	£8.50
Zina Platinum Chubby	£16.00
Winston Churchill No.10	£19.50

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
If you are allergic to any food product, please advise a member of the service team.

LAURENT-PERRIER AND CIGAR MATCHING

When matching a cigar and Champagne there is as much of an element of personal taste as when matching food and wine. One's mood and the nature of the occasion are important factors. Champagne and cigars do have a natural synergy though as they both share a certain sense of celebration and epicurean delight.

In general terms Champagne acts superbly as a palate cleanser. Due to the higher levels of acidity, Champagne has a positive impact in the mouth after the drying effects of a cigar. Compare this with a red wine where the tannic backbone is enhanced and the mouth feel is harsher. Some of the heavier cigars will dominate the Champagne. They don't clash however.

Laurent-Perrier Brut NV acts well as a palate cleanser due to its freshness and finesse. The subtle flavours of citrus and white fruits provide a lift with a cigar. Best with an aperitif style cigar like an *Upmann Junior* or *Davidoff Classic Ambassadeur* but also a good foil for fuller smokes like the *Partagas Series D*, *Montecristo #2* or *Cohiba Robusto*.

Laurent-Perrier Cuvée Rosé is a very successful match with a mild to medium-bodied cigar. The rich, rounded, red-berry fruitiness of the Champagne combines nicely with the woody, spicy notes of a cigar like the *Romeo y Julieta Short Churchill*, *Upmann* or *Zino Platinum*. It accentuates the mellow, woody notes and also provided a lift to the palate.

Laurent-Perrier Vintage 2000 with its more robust nature and mouth filling notes of ripe grapefruit, peach and praline will compliment a cigar with a touch more weight – perhaps a *Montecristo #4*, *Cohiba Siglo VI* or *Davidoff Winston Churchill*.

Laurent-Perrier Ultra Brut is a surprising success with cigars. With its wonderfully pure, crisp character it provides an assertive lift to the palate between smokes. With a light or medium-bodied cigar the zesty elements of the wine come to the fore and it helps reveal chocolaty notes in the tobacco. Try with a *Romeo y Julieta Petit Julieta* or *Montecristo #4*.

Laurent-Perrier Grand Siècle is a hugely complex, layered and yet subtle wine. It's depth of flavour mean it will compliment a richer smoke but my preference would be to enjoy with a lighter cigar to appreciate the wine more completely.