

MENU



1ST

Belgian Endive “Waldorf Salad”

Blue Claire crema, candied walnuts, compressed apple, pickled celery, charred grapes, Sheringham Lemon Gin & grapefruit vinaigrette

Not Too Cheesy I Hope!

Cheese-washed Sheringham Akvavit, Oaxcan Rum, peach-fig-thyme shrub, bitter aperitif, citrus

2ND

Scallop Crudo

Sheringham Beacon Gin, sea buckthorn, bull kelp, charred cucumber, caperberries, rose petals, nasturtium, chervil pistou

East Meets West G&T

Sheringham Seaside Gin, Sheringham Rhubarb liqueur and Szechuan pepper caviar, kelp-shishito oleo sacchrum, sweet vermouth, ginseng rinse, house tonic

3RD

Tuna Tonnato & Braised Leek

Sheringham Lemon Gin steamed clams, vol au vent, frisée, lemon zest

B.C. Rainfall Martini

Sheringham Raincoast Gin, smoked oak vermouth foam, ginger & yuzu oil

4TH

Slow-braised Short Rib

Sheringham Chocolate Liqueur mole sauce, barley arancini, chili glazed carrot

Not Made in Manhattan

Sheringham Whisky, spiced Rosso vermouth, orange bitters


5TH

Rhubarb Mousse Cake

Almond sponge, white peach, ginger crunch, Sheringham Rhubarb Gin foam

Elevated Espresso Martini

Sesame-oil washed Sheringham Vodka, Sheringham Coffee liqueur, amaro blend, coconut cold-brew coffee



wildlight



Sheringham

DISTILLERY EST. 2015

COCKTAIL DINNER

RECEPTION

Tomato “Negroni” Gazpacho

Fermented tomato broth, Sheringham
London Dry Gin, yuzu sorbet

Mussel Bouillabaisse

N’duja sausage, Sheringham Seaside Gin,
fried milk bread

Tortellini de Pollo

Sheringham Vodka sauce, prosciutto crumb

WELCOME COCKTAIL

From Sooke With Love

*Sheringham Lemon Gin liqueur,
Otani Cucumber & Lime Vodka, spruce & mint syrup,
citrus, sparkling wine*

non-alcoholic pairings available upon request