

# DINNER & JAZZ WITH BONE IDYLL



## BREAD

CHICKEN FAT BRIOCHE & TOMATO FOCACCIA

## CANAPES

TEMPURA SALMON  
RABBIT & CARROT  
CUCUMBER MAKI

BONE IDYLL BLUSHING PINK GIN, LONDINIO ROSE VERMOUTH AND SIPPELLO APERITIF  
SOFTENED WITH A STIR AND LENGTHENED WITH A PEACH AND JASMINE SODA.

## STARTER

TRUFFLE POTATO & EGG RAVIOLI , MUSHROOM VELOUTÉ

BONE IDYLL BOTANICAL RUM, FIG CONSERVE, TRIPLE SEC, AND ORGEAT  
BALANCED WITH OUR HOUSE ACID BLEND.

## MAINS

VENISON LOIN, BROWN BUTTER POTATO, WILD MUSHROOMS  
OR  
JERUSALEM ARTICHOKE, BROWN BUTTER POTATO, WILD MUSHROOMS

BONE IDYLL LONDON DRY, GREEN TEA, OLD WORLD SUGARS AND SPICES.  
TANNIC AND SOPHISTICATED, BUT EFFORTLESSLY DRINKABLE.

## DESSERT

PRESERVED CHERRIES, DARK CHOCOLATE, MISO

BONE IDYLL AGED RUM, CREME DE PECHE, SWEET VERMOUTH AND A TOUCH OF GRENADINE,  
PLAYFUL TWIST ON AN EL PRESIDENTE.



THE SPA HOTEL

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**BONE  
IDYLL**