

MENU

17th August 2023

A Celebration of Corn

Pensador mezcal & elderflower Margarita
Tomato vine, cucumber & basil Martini
Pentire, elderflower & mint Spritz

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Laverbread popcorn
Stilton & rosemary buttermilk 'Ragged Robins'
Blue masa harina 'sopes'

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The Three Sisters
Rose coco beans, marrow, chermoula
Johnny Cakes & sweetcorn custard

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Mush & Molasses
Nettle gnocchi 'allo zafferano'; confit onions
Salad of summer vegetables & herbs, damson molasses

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Fruit Liquor
Gooseberry & elderflower granita,
meadowsweet jelly, mulberry jelly, pineapple weed bitters

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Leches Pudding
Redcurrant-ricotta polenta cake, strawberry ice cream,
redcurrant sherbet

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Corn silk & jasmine tea
'Champurrado' truffles

STORIES FROM THE MENU

Ragged Robin: A recipe for dropped biscuits combining cornmeal and strong wheat flour feature in 'Foods That Will Win The War And How To Cook Them' published in 1918. The Ragged-robin is also a wetland wildflower, with tousled pink blooms.

Masa harina is fine flour made from hominy kernels (nixtamalized), first ground to a paste, then dried, and ground again. It is the basis for masa de maíz dough – used for tortillas, tamales, pupusas (larger, flatter arepas) and atole (a hot corn drink with Mayan origins).

The Three Sisters: Mixed planting of corn, beans and squash – aka 'milpa' in the Meso-American tradition – is widely known as an advantageous crop system. Corn provides growing support for straggly beans, whilst the wide leaves of squash plants (also including courgettes, marrow, pumpkin) shade the soil and aid water retention.

Saffron: in Italy, the saffron crocus is cultivated in the Abruzzi and Sardinia, yielding the yellow butteriness to Milanese risotto, Sicilian Pasta con le Sarde, and zuppa di pesce. Saffron-coloured polenta is also the variety most popular in northern Italy.

Strawberries: Essential and sacred to Indigenous tribes across America, strawberries would be sweetened with aspen sap; mashed into

a drink; or crushed, mixed with cornmeal and baked or boiled for strawberry bread – especially in the Northeast and the Great Lakes region.

Cornflakes: Dr John Harvey Kellogg invented Corn Flakes in 1894 as a health food for patients at the sanatorium in Battle Creek Michigan, once known as the 'Cereal Capital of the World'

Tres Leches cake has an elusive history, with Nicaragua, Mexico, Cuba, Venezuela, Puerto Rico all claiming its origins. Its closest forebears are English trifle (originating in the Middle Ages as way to repurpose stale cake); Latin American torta de leche ('milk cake') or sopa borracha ('drunken soup' cake); and the French baba au rhum. The Albanians have a version of the known as trilece.

Fruit liquor was a New England combination of fruit or berries, a cup of sugar and moonshine or bitters – allowed to steep for several weeks

Champurrado is a thick, chocolate Mexican atole, made with masa harina, piloncillo and vanilla

Pensador Especial Mezcal
El Especial is one of a special series of spirits produced from rare and wild agaves. Each unique batch made by father-and-son team Felipe and Ageo Cortes represents traditional subsistence mezcalero culture in Miahuatlán, Mexico.