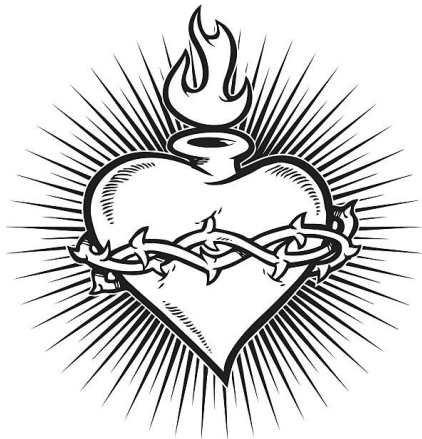


THE
FOREIGN
EMBASSY
EATERS, FEEDERS & FEASTERS

HEAT
30th September 2023



Welcome drink

El Diablo

Tequila, blueberry & blackcurrant syrup, lime, sugar syrup, ginger, blackberries, ginger ale, stem ginger and Kampot peppercorn.

Tom yum shot, tempura king prawn.

*Curried chicken and Sichuan peppercorn bonbon, miso mayonnaise, edible flowers.
(vegetarian option with marinated tofu bonbon)*

Blowtorched mackerel, turmeric pickled mooli, wasabi cream, Icelandic lava salt, crispy seaweed, Jerusalem artichoke crisps.

Staple sourdough with fire butters: smoked aubergine, herb and green chilli, lime pickle.

*Ten hour slow-cooked spiced ox cheek, beetroot and fermented chilli purée,
burnt onion purée, scorched shallot, crispy onions.
(vegetarian option with citrus and chilli roast cauliflower)*

Cavolo nero 'aio, oio e peperoncino', roast heritage carrots with dukkah.

Mango and chilli salt ice lolly.

*Dark chocolate and ancho chilli torte, blood orange ice cream,
candied blood orange, burned Italian meringue.*

Nightcap

Monk's Orchard

Mint leaves, lime, elderflower cordial, gin, pressed apple juice, Frangelico, soda water.

Huge thanks to

Radford Events and Suzi Humphries for the stunning location.

Tim Burrell-Saward for the cocktails.

Quex Barn, Fruits de Mer and Chef & Butcher for the beautiful produce.