

# 64° @ THE Canopy

October Best 2025

**Tasting menu £35 \*Drinks Flight £30**

## **Tart**

Cheddar cheese & caramelised onion

## **Bread**

Whipped ricotta & crispy chilli oil

## **Beetroot**

Beetroot confit in Douglas fir oil  
with a fermented elderberry dressing

### **\*Canopy Bloom**

Vodka, Grapefruit, Elderflower & Lemon Cocktail

## **Taco**

Celeriac & masa taco with slow roast  
pork belly & house kimchi

### **\*Chenin Blanc**

Tumbleweed Wild, Bruce Jack Wines, Swartland, South Africa

## **Pasta**

Slow braised beef ragu with  
handcut saffron & bone marrow bread pasta

### **\*Malbec / Syrah**

Picpus, Les Vignobles St Didier Parnac Ouest, France

## **Chocolate**

Baked pudding with hazelnut &  
dulce de leche ice cream

### **\*Sparkling Tea**

Green Tea, Jasmine, apple sherbet, lychee & vanilla, China

Please let us know if you have any allergies