

PEG + PATRIOT

CHEFS NOTE BOOK

- PG 7 HESTON BLUMENTHAL - JAM TART / £10  
PG 9 CHRISTIAN PUGLISI - CARROT / £10  
PG 11 DANIEL HUMM - MILK & HONEY / £10  
PG 13 DOMINIQUE CRENN - BUCKWHEAT / £10  
PG 15 JOSE AVILLENZ - FOIE GRAS / £10  
PG 17 MERLIN LEBRON-JOHNSON - BEETROOT / £10  
PG 19 PAUL HAEBERLIN - GRAPES / £10  
PG 21 PAUL LEIBRANDT - PINEAPPLE / £10  
PG 23 MICHAEL O'HARE - PLUM / £10  
PG 25 MAGNUS NILSSON - FORAGED BERRIES / £10  
PG 27 JAMIE OLIVER - SWEET POTATO / £11  
PG 29 JIRO ONO - MELON / £10  
PG 31 GRANT ACHATZ - PEANUT / £10  
PG 33 TOM HUNT - CAULIFLOWER / £10  
PG 35 TOM SELLERS - BLACK PUDDING / £10

- PG 4 BEER & FOOD  
PG 5 WINE  
PG 37 HOUSE SPIRITS

## BEER

ALL BEER IS PRICED AT £4.75  
OUR SELECTION CHANGES WEEKLY DEPENDING ON THE  
AVAILABILITY FROM OUR SUPPLIERS

PILS - FROM CORNWALL OR LONDON

PALE ALE - FROM LONDON OR YORKSHIRE

IPA - FROM LONDON OR YORKSHIRE

## FOOD

SALTED MARCONA ALMONDS / £4

NOCELLARA DEL BELICE OLIVES / £4

SPICY FRIED BROAD BEANS / £4

FRIED CORN KERNELS / £4

BEIGEL (UNTIL 10:30) / £6

PASTRAMI, DILL PICKLE, MUSTARD, MAYO, CHEESE

OR

SMOKED SALMON, CREAM CHEESE, RELISH, CUCUMBER

## WINE

### WHITE

COLOMBARD SAUVIGNON - FRANCE / £5.75 OR £28.00 BTL

MUSCADET - FRANCE / £6.50 OR £26.00 BTL

SOAVE - ITALY / £7.25 OR £39.00 BTL

### RED

MERLOT - FRANCE / £6.00 OR £29.00 BTL

MALBEC - FRANCE / £6.5 OR £33.50 BTL

SHIRAZ - AUSTRALIA / £7.25 OR £33.50 BTL

### SPARKLING

NATURAL HOUSE SPARKLING (PLEASE ASK) £9.20 / £54.00

CUVEE SIGNEE / FRANCE £11.50 / £77.00

JAM TART BY MATT WHILEY - INSPIRED BY THE QUEEN OF HEARTS PLAYING CARD  
IN THE FAT DUCK SWEET SHOP GOODY BAG

20ML BELLAMYS #1 CARAMELISED WHITE CHOCOLATE BOURBON  
40ML SHORTBREAD DISTILLATE  
20ML RASPBERRY & BEES WAX JUICE

FOR THE SYRUP

500G RASPBERRY  
1ML PECTINEX SP-L  
25G BEES WAX

BLEND RASPBERRIES WITH PECTINEX SP-L. SPIN IN THE CENTRIFUGE FOR 30 MINS,  
POUR OFF LIQUID AND ADD TO VAC BAG WITH 10% BEES WAX. COOK FOR 30MINS AT  
55 DEGREES, STRAIN, BOTTLE AND REFRIGERATE

FOR THE DISTILLATE

250G SHORTBREAD  
1000ML VODKA

ADD TO VAC BAG, SEAL, NOW BREAK DOWN THE BISCUITS AND LEAVE TO  
MACERATE FOR 12 HOURS OR OVERNIGHT,  
SET ROTAVAP WATERBATH TO 60 DEGREES, DISTILL AND COLLECT DISTILLATE,  
MEASURE ABV AND ADJUST TO 40%

CARROT BY WILL HETZEL - BASED ON A RELAE DISH FROM THE RESTAURANT  
WITH CARROT, HOLLANDAISE AND CURED EGG YOLK

30ML PARSLEY VODKA

15ML ORANGE CARROT SYRUP

5MK SUGAR

0.8ML SALINE

40ML SODA

25ML PURPLE CARROT VODKA

10ML SUZE

10ML LEMON JUICE

15MI EGG WHITE

FOR THE PURPLE CARROT VODKA

200G PURPLE CARROT

350ML VODKA

SLICE CARROTS THINLY AND VAC BAG WITH VODKA. COOK SOUS VIDE FOR 30 MINS AT 60  
DEGREES. STRAIN AND BOTTLE

FOR THE ORANGE CARROT SYRUP

500ML CARROT JUICE

500G SUGAR

STIR IN THERMOMIX TO DISSOLVE SUGAR

FOR THE PARSLEY VODKA

500G FLAT LEAF PARSLEY

1500ML 80% GRAIN SPIRIT

BLEND PARSLEY WITH SPIRIT UNTIL COMBINED. ADD TO ROTAVAP FLASK AND DISTILL AT 40  
DEGREES. COLLECT DISTILLATE AND CUT BACK TO 40% WITH FILTERED WATER.

MILK & HONEY BY ALAN SHERWOOD - DRINK BASED ON THE FAMOUS DISH, WHICH WAS ORIGINALLY INSPIRED BY DANIEL HUMM'S LOVE OF DRINKING WARM MILK WITH HONEY.

30ML CLOTTED CREAM VODKA  
20ML BROWN BUTTER SYRUP  
2ML ANGOSTURA BITTERS  
1 WHOLE EGG

10ML BUCKWHEAT HONEY SYRUP  
20ML MIGHTY BEE COCONUT WATER  
2ML SALINE SOLUTION  
TOP WITH LAWLESS LAGER

FOR THE BROWN BUTTER SYRUP  
800G STRAINED BROWN BUTTER  
800G WATER  
1.2G XANTHAN GUM

600G SUGAR  
10.8G GUM ARABIC

BLEND GUMS WITH WATER AT MEDIUM SPEED IN THERMOMIX, ONCE INCORPORATED ADD MELTED BROWN BUTTER, CONTINUE BLENDING AND ADD SUGAR GRADUALLY

FOR THE HONEY SYRUP  
1KG RAW BUCKWHEAT HONEY  
1KG FILTERED WATER

COMBINE IN THERMOMIX AND BLEND ON LOW SPEED WITHOUT HEATING

FOR THE CLOTTED CREAM VODKA  
904G CLOTTED CREAM  
500ML ETHANOL 80%

BLEND INGREDIENTS AND LEAVE TO INFUSE VAC BAGGED FOR 24 HOURS. DISTILL AT 50 DEGREES TO COLLECT ALCOHOL AND WATER. MEASURE ABV AND DILUTE BACK TO 40% WITH FILTERED WATER

BUCKWHEAT BY WILL HETZEL - INSPIRED BY BRITTANY AND THE INGREDIENTS FROM THE REGION, AND A DISH CALLED A WALK IN THE FOREST

40ML MUSHROOM , BUCKWHEAT AND CALVADOS DISTILLATE  
20ML PUMPERNICKEL VERMOUTH

FOR THE DISTILLATE

30G CALVADOS SOAKED MUSHROOM  
40G ROASTED BUCKWHEAT  
200G CALVADOS

SOAK MUSHROOMS IN CALVADOS AND THEN BLEND. ADD ALL INGREDIENT TO ROTAVAP FLASK AND DISTILL AT 60 DEGREES

PUMPERNICKEL VERMOUTH  
150G PUMPERNICKEL  
300G COCCHI AMERICANO

ADD TO VAC BAG AND SOUS VIDE FOR 30MINS AT 60 DEGREES. STRAIN AND BOTTLE



FOIE GRAS BY CONSTANCA CORDEIRO - INSPIRED BY THE WAY THIS CHEF  
PUSHED PORTUGUESE GASTRONOMY FORWARD

30ML DIPLOMATICO BLANCO      75ML FOIS GRAS & DARK CHOCOLATE DISTILLATE  
12.5ML DRY RASPBERRY      10ML HAZELNUT DRY PORT  
6 DROPS PEYCHAUD BITTERS      1.25ML SUGAR  
6 DROPS SALINE

FOR THE HAZELNUT PORT  
250ML DRY PORT  
100G ROASTED HAZELNUT

ADD ALL INGREDIENTS TO VAC BAG AND LEAVE FOR 12 HOURS AT ROOM  
TEMPERATURE, STRAIN THROUGH COFFEE FILTER, BOTTLE AND CHILL

FOR THE DISTILLATE  
500ML 80% GRAIN SPIRIT  
400G FOIS GRAS  
200G 60% CHOCOLATE

ADD ALL INGREDIENTS TO VAC BAG AND SEAL, COOK IN WATERBATH AT 60%  
FOR 8 HOURS. NOW BLEND IN THERMOMIX AND TRANSFER TO FLASK.  
DISTILL AT 60 DEGREES. MEASURE ABV

FOR THE DRY RASPBERRY  
1KG RASPBERRIES  
1000ML VODKA

BLEND RASPBERRIES WITH PECTINEX SP-L AND THEN SPIN IN CENTRIFUGE AT 4000RPM FOR  
30MINS. COLLECT CLEAR JUICE AND MIX WITH VODKA. BOTTLE

BEETROOT BY MARK CARSON - BASED ON THE TRADITIONAL AND OLD FASHIONED PRESERVATION TECHNIQUES LABRON-JOHNSON USES, INCLUDING PICKLING, PRESERVING AND CURING.

7.5ML QUIQUIRQUI MEZCAL  
20ML AVERNA AMARO  
42.5ML RITTENHOUSE RYE 100  
25ML CLARIFIED PEAR JUICE  
10ML BEETROOT & POMEGRANATE SHRUB  
0.16ML BRESOLA BITTERS

FOR THE CLARIFIED PEAR JUICE  
2KG PEAR

BLEND PEARS WITH PECTINEX SP-L AND SPIN IN CENTRIFUGE FOR 30 MINS AT 4000RPM.  
COLLECT CLEAR JUICE AND COMBINE EQUAL PARTS BY WEIGHT

FOR THE BEETROOT & POMEGRANATE SHRUB

245G CIDER VINEGAR	245G WHITE WINE VINEGAR
800G SLICED BEETROOT	688G CASTER SUGAR
800ML FRESH POMEGRANATE JUICE	

FOR THE BRESOLA BITTERS

100ML 80% GRAIN SPIRIT	0.5G BLACK PEPPER
0.25G ROSEMARY	0.1G JUNIPER
0.05G GROUND CINNAMON	0.05G CLOVE
1G QUASSIA BARK	

BLEND AND INFUSE ALL INGREDIENTS FOR 2 HOURS. FINE STRAIN AND BOTTLE.

GRAPES BY WILL HETZEL - INSPIRED BY THE RESTAURANT ENVIRONMENT,  
RIVER AND THE FIELDS, AND THE REGION, WHICH IS FAMOUS FOR DRY WINE  
AND FORAGED HERBS

10ML YARROW, NETTLE AND WOODRUFF VERMOUTH  
125ML HONEY WINE

FOR THE VERMOUTH

5G YARROW

7G WOODRUFF

3G NETTLE

150G REGAL ROGUE DARING DRY

ADD TO VAC BAG AND COOK SOUS VIDE FOR 30 MINS AT 60 DEGREES

FOR THE HONEY WINE

1000G GRAPES

200G HONEY

1000ML WATER

PRESS GRAPES TO RELEASE THE JUICE AND ALL INGREDIENTS TO FERMENT BUCKET  
WITH AIR LOCK AND LEAVE TO FERMENT FOR TWO WEEKS NATURALLY. TASTE DAILY AFTER 8  
DAYS TO CHECK ACIDITY LEVELS

PINEAPPLE BY MARK CARSON - THIS TAKES THE PERSONAL APPROACH TO INGREDIENTS AND TECHNIQUE THAT LIEBRANDT USES WHILST INCORPORATING HIS UNIQUELY GRAPHIC VISUAL STYLE..

10ML GERMANA CACHACA UNAGED  
20ML PLANTATION PINEAPPLE RUM DISTILLATE  
20ML CLARIFIED PLUM JUICE  
10ML CLARIFIED TOMATO SYRUP  
3 DROPS KAFFIR LIME OIL

FOR THE PLANTATION PINEAPPLE RUM DISTILLATE  
2000ML PLANTATION PINEAPPLE RUM

ADD TO ROTAVAP FLASK AND DISTILL AT 60 DEGREES UNTIL ALL BUT THE RESIDUE REMAINS.

FOR THE CLARIFIED PLUM JUICE  
2KG PLUMS

PIT AND BLEND PLUMS WITH PECTINEX SP-L, AND THEN SPIN AT 4000RPM FOR 30MINS.  
COLLECT AND STRAIN CLEAR JUICE

FOR THE KAFFIR LIME OIL  
10G KAFFIR LIME LEAVES  
100ML NEUTRAL OIL

FREEZE THE LEAVES USING LIQUID NITROGEN, AND WHILE FROZEN MUDDLE TO A POWDER. ONCE NITROGEN HAS DISPERSED ADD OIL, MAKING SURE LEAVES ARE STILL FROZEN. VAC BAG AND INFUSE FOR 24 HOURS BEFORE FINE STRAINING.

PLUM BY ALAN SHERWOOD - CREATED TO REPRESENT THE FLAVOUR COMBINATION  
AND MEMORY OF A DESSERT CREATED BY MICHAEL O'HARE

30ML RAW COCONUT LIQUOR	40ML CLARIFIED PLUM JUICE
3.75ML CORIANDER & SCOTCH BONNET DISTILLATE	10ML COCCHI AMERICANO ROSA
5ML KAFFIR, LEMONGRASS & GINGER DISTILLATE	30ML FILTERED WATER

FOR THE RAW COCONUT LIQUOR  
500ML RAW COCONUT WATER  
500ML VODKA  
150G SUGAR

FOR THE CORIANDER & SCOTCH BONNET DISTILLATE  
150G CORIANDER  
2000ML 80% GRAIN SPIRIT  
25G SCOTCH BONNET CHILLI

ADD ALL INGREDIENTS TO BLENDER, THEN TO ROTAVAP FLASK, AND DISTILL AT 40

FOR THE KAFFIR, LEMONGRASS & GINGER DISTILLATE  
12 KAFFIR LIME LEAVES  
200G GINGER  
3 STICKS LEMONGRASS  
750ML 80% GRAIN SPIRIT

ADD ALL INGREDIENTS TO BLENDER, THEN TO ROTAVAP FLASK, AND DISTILL AT 50

FOR THE CLARIFIED PLUM JUICE  
2KG PLUMS

PIT AND BLEND PLUMS WITH PECTINEX SP-L, AND THEN SPIN AT 4000RPM FOR 30MINS. COLLECT AND  
STRAIN CLEAR JUICE

FORAGED BERRIES BY MATT WHILEY- INSPIRED BY MAGNUS NILSSON'S USE OF  
INGREDIENTS PICKED FROM THE RESTAURANT SURROUNDINGS

75ML FERMENTED CHECKER BERRIES  
50ML FILTERED WATER  
15ML COMPASS BOX SPICE TREE  
12.5ML BLACK CARDAMOM DISTILLATE  
3.5ML ROSE BERRY VINEGAR

FOR THE FERMENT

2.5KG CHECKER BERRIES  
500G REDCURRANT'S  
1 PUNNET RED BERRY PUREE  
3.4KG CASTER SUGAR  
18 LITRES WATER

ADD WATER AND SUGAR TO FERMENT BUCKET AND STIR UNTIL SUGAR HAS  
DISSOLVED, NOW ADD THE BERRIES. STIR MIX COVER WITH MUSLIN CLOTH AND  
LEAVE IN A WARMISH DRY PLACE, CHECK FERMENT AFTER 5 DAYS AND CONTINUE  
TO CHECK DAILY UNTIL THE FERMENT HAS REACHED THE DESIRED LEVEL

FOR THE VINEGAR

1000G ROSE BERRIES	400ML CIDER VINEGAR
300G CASTER SUGAR	6G SALT
1 STAR ANISE	

ADD TO VAC BAG, SEAL, SET THE WATERBATH TO 70 DEGREES AND LEAVE THE  
BAG IN THE BATH FOR 24 HOURS, THE BERRIES ARE SLIGHTLY TOXIC WHEN RAW  
AND NEED TO BE COOKED OUT. STRAIN THE LIQUID, BOTTLE AND REFRIGERATE

SWEET POTATO BY CONSTANCA CORDEIRO - INSPIRED BY JAMIE OLIVER'S  
STYLE OF COMFORT FOOD, TO MAKE SOMETHING FEEL GOOD

60ML SWEET POTATO RYE  
5ML COCO LOPEZ  
1.25ML SUGAR  
5 DROPS ANGSTURA BITTERS  
10 DROPS SALINE  
10 DROPS CITRIC ACID SOLUTION

FOR THE SWEET POTATO RYE  
700ML RITTENHOUSE RYE  
600G SWEET POTATO

WRAP SWEET POTATO IN FOIL, COOK AT 180 DEGREES FOR 1 HOUR AND 20 MINS.  
BLEND WITH RYE. TRANSFER LIQUID EVENLY TO CENTRIFUGE BUCKETS AND SPIN  
FOR 30 MINS. COLLECT CLEAR LIQUID AND STRAIN. BOTTLE

FOR THE SALINE SOLUTION  
20G MALDON SEA SALT  
80G FILTERED WATER

MIX BOTH UNTIL SALT DISSOLVES

FOR THE CITRIC ACID SOLUTION  
20G CITRIC ACID  
80G FILTERED WATER

MIX BOTH UNTIL ACID DISSOLVES

MELON BY MARK CARSON - INSPIRED BY A SINGULAR SUSHI RECIPE THAT COMBINES FLORAL FRAGRANCES, CITRUS FRUIT AND A HINT OF SMOKE TO REFRESH AND CLEANSE THE PALATE.

50ML HONEYDEW NIKKA COFFEY GRAIN  
5ML UNSALTED YUZU JUICE  
7.5ML GINGER PICKLE  
SPRAY BURNT OAK AEROSOL

FOR THE HONEYDEW NIKKA

3KG HONEYDEW MELON  
1ML PECTINEX SP-L  
1500ML NIKKA COFFEY GRAIN

BLEND FLESH OF MELON WITH PECTINEX SP-L AND THEN STRAIN THROUGH CHINOIS. MEASURE JUICE AND MIX EQUAL PARTS WITH WHISKEY. DISTILL AT 40 DEGREES UNTIL ALL LIQUID IS COLLECTED.

FOR THE GINGER PICKLE

1KG GINGER ROOT  
250G SUGAR  
400ML CIDER VINEGAR  
6G MALDON SALT

SLICE GINGER AND INFUSE WITH REMAINING INGREDIENTS IN VAC BAG. STRAIN AFTER 3 DAYS.

FOR THE BURNT OAK AEROSOL

20G OAK CHIPS  
1 DROP VETIVER OIL  
100ML 80% GRAIN SPIRIT

BURN OAK CHIPS UNTIL BLACKENED, AND THEN INFUSE INTO SPIRIT. LEAVE FOR 24 HOURS AND THEN FINE STRAIN THROUGH MUSLIN. ADD THE VETIVER OIL AS A FIXATIVE.



PEANUT BY ALAN SHERWOOD - SOUR DRINK BASED ON THE DUCK BRINE  
SECTION OF DISH CREATED BY GRANT FOR ALINEA

30ML AROMATIC PEANUT DISTILLATE  
15ML AYLESBURY DUCK VODKA  
17.5ML CLARIFIED BANANA SYRUP  
2ML BANANA LEAF TINCTURE  
15ML LIME JUICE

FOR THE AROMATIC PEANUT DISTILLATE

40G JALAPEÑO CHILLI	40G LEMONGRASS
120G GINGER	125G SOY SAUCE
13G CINNAMON	475G PINEAPPLE
3G CAYENNE PEPPER	125G PEANUTS
6G LIME ZEST	500ML 80% GRAIN SPIRIT

ADD ALL INGREDIENTS TO BLENDER, THEN TO ROTOVAP FLASK, AND DISTILL AT 60

FOR THE CLARIFIED BANANA SYRUP

1KG BANANA  
1KG SUGAR

BLEND BANANAS WITH PECTINEX SP-L AND SPIN IN CENTRIFUGE FOR 30 MINS AT 4000RPM.  
COLLECT CLEAR JUICE AND COMBINE EQUAL PARTS BY WEIGHT

FOR THE BANANA LEAF TINCTURE

100G SLICED BANANA LEAF  
500ML 80% GRAIN SPIRIT

COMBINE AND INFUSE VAC BAGGED FOR 24 HOURS, STRAIN.

CAULIFLOWER BY CONSTANCA CORDEIRO - CREATED TO UTILISE WASTAGE FROM THE TYPING ROOM KITCHEN, FOLLOWING THE FOOTSTEPS OF TOM HUNT

40ML DULSE GIN  
11.5ML MONTENEGRO AMARO  
20ML CAULIFLOWER COCCHI AMERICANO  
15 DROPS CITRIC ACID SOLUTION  
10 DROPS SALINE SOLUTION

FOR THE CAULIFLOWER COCCHI AMERICANO  
1 WHOLE CAULIFLOWER  
750ML COCCHI AMERICANO

BREAK APART AND BURN CAULIFLOWER WITH BLOW TORCH UNTIL BLACKENED. VAC BAG AND INFUSE FOR 24 HOURS. FINE STRAIN, BOTTLE AND STORE IN FRIDGE.

FOR THE DULSE GIN  
4G DULSE  
700ML HENDRICKS GIN

ADD TO VAC BAG, SEAL, AND LEAVE TO MACERATE OVERNIGHT.  
FINE STRAIN AND BOTTLE GIN.

BLACK PUDDING BY MATT WHILEY - INSPIRED BY THE BLACK PUDDING SNACK  
AT RESTAURANT STORY

3.75ML BLACK PUDDING DISTILLATE  
42.5ML AYLESBURY DUCK VODKA  
35ML QUINCE VERMOUTH  
2.5ML VANILLA SYRUP

FOR THE VERMOUTH  
1000F QUINCE  
600ML TIO PEPE  
400ML REGAL ROGUE DARING DRY

MANDOLIN THE QUINCE INTO SLICES AND COLLECT 1000G, ADD TO VAC BAG  
ALONG WITH THE SHERRY AND VERMOUTH. SET WATER BATCH TO 56 DEGREES AND  
SET THE BAG DOWN AND LEAVE FOR 3 HOURS. STRAIN, BOTTLE AND REFRIGERATE

FOR THE DISTILLATE  
300G BLACK PUDDING  
1000ML VODKA

ADD TO VAC BAG, SEAL, SET WATERBATH TO 70 DEGREES, SET THE BAG DOWN  
AND LEAVE IN THE WATERBATH OVER NIGHT  
SET ROTAVAP WATERBATH TO 60 DEGREES, DISTILL AND COLLECT DISTILLATE,  
MEASURE ABV AND ADJUST TO 40%

## SPEED RAIL SPIRITS

PEG + PATRIOT LONDON DRY / £7

PEG + PATRIOT SEASONAL GIN / £7

WOLFS NOSE HOP GIN / £7

AYLESBURY DUCK VODKA / £7

KONIKS TAIL / £7

TAPATIO BLANCO / £7

WOODFORD RESERVE / £7

RITTENHOUSE 100 RYE / £7

LE REVISEUR VS / £7

COMPASS BOX GREAT KING ST / £7

CANA BRAVA / £7

DIPLOMATICO MANTUANO / £7

DIPLOMATICO BLANCO / £7

## BARTENDERS FAVOURITES

MATT - ZUIDAM MILLSTONE RYE / £21.50

CONSTANCA - PORTERS GIN / £8

ALAN - BALCONES BABY BLUE / £14

WILL - MONICA BERG AQUAVIT / £7

MARK - TAPATIO 110 / £9

JITKA - CAOL ILA / £10.50

## THE SMALL PRINT

PLEASE MAKE US AWARE OF ANY ALLERGIES.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

ALL SPIRITS ARE 50ML AS STANDARD.

TOWN HALL HOTEL, PATRIOT SQUARE, BETHNAL GREEN, LONDON, E2  
9NF / 020 7094 528

@PEGANDPATRIOT

WIFI: TOWNHALL-GUEST  
PASSWORD: PATRIOTSQ (LOWERCASE)