

3 COURSE TASTING MENUS

JOURNEY - 3 COURSE TASTING MENU

To begin...

ATLANTIS

Pan seared Black Cod, reduced sweet chilli, spicy mango salsa

OR

WAGYU 2 WAYS

A5 Wagyu Shredded, julienne onions & peppers, black garlic, mushrooms, apple gazpacho

After...

JAWS

Swordfish pan seared rubbed with chilli flakes, lemon juice, kaffir lime, pink salt, sumac

OR

CAMPFIRE

Grass fed sous vide lamb chops, pickle hummus, ghost reaper gravy, pearls, rosemary fire log

The End...

SPLASH

Concoction of house desserts (may vary from advertised)

£59

EVERGREEN - 3 COURSE VEGETARIAN TASTING MENU

Vegan adaptation possible

To begin...

GUNPOWDER

Vegetarian twist on English Cocktail, spiced chickpeas, puff rice, pomegranate, yoghurt blast, cumin smoke

OR

DECONSTRUCTED VEGETABLE PYRAMIDS

Mashed mixed vegetables, onions & peppers, black garlic, forest mushrooms, shatkora gazpacho

After...

TIC TAC TOE

Smoked scarlet rice, steamed broccol, forest mushroom, house garlic, wasabi and broccoli macron, house soil

OR

VINDHALOO

Portuguese influenced vegetable cutlets, tower potato, season veg

The End...

OLD SKOOL

Sticky Toffee Pudding with chocolate melt and sweet truffle ice cream

£59

DRINKS & TEA FLIGHT

A combination of drinks pairing with your tasting menus

MOJITO

Lightly effervescent, sweetened refresher

CBD

Cold peach tea with CO₂ infusion

MASALA TEA

India's favourite tea, black tea infused with fragrant spices, with milk

MINT TEA

Digestive tea, green tea steeped with a lot of spearmint

£29

DUSK

to begin with...

CHAMPAGNE & CAVIAR Caviar by the spoon, prosecco by glass	15.00	TENGA (V) Dehydrated kaffir lime, fresh tomatoes spicy broth, sundried tomatoes	11.00	GUNPOWDER PRAWNS Twist on English cocktail with gunpowder spice	15.00
GUNPOWDER (V) Vegetarian twist on English cocktail, spiced chickpeas, puff rice, pomegranate, yoghurt blast, cumin smoke	11.00	WAGYU 2 WAYS A5 Wagyu Shredded, julienne onions & peppers, black garlic, mushrooms, apple gazpacho	18.00	TWISTERS Battered Prawns, olive oil sand, truffle mayo	14.00
DUMPLINGS Steamed prawn and vegetable gyoza with garlic chilli oil	14.00	ATLANTIS Pan seared Black Cod, reduced sweet chilli, spicy mango salsa	22.00	BLUE BALLS (V) Golden crusted balls of oozing chilli, blue cheese, nasturtium	12.00
KELLOGS FLAKES Spiced chicken flakes chipotle cheese and thousand other flavours	14.00	DECONSTRUCTED VEGETABLE PYRAMIDS	13.00		

to follow...

DUSK Tomahawk marinated 48 hours and sous vide, wrapped in edible silver, vine tomatoes, garlic truffle butter	145.00	CAMPFIRE Grass fed sous vide lamb chops, pickle hummus, ghost reaper gravy, pearls, rosemary fire log	34.00	ANGRY BIRDS Cornfed chicken kofte, Kadayif mash, tandoori quail, sunny side up, soil	28.00
ENCHANTED Rock Lobster, fluffy lemon air, blue pea, reduce veloute	38.00	VINDHALOO Portuguese influenced lamb cutlets, tower potato, seasonal veg (vegetarian option available)	29.00	THE KOREAN JOB Spicy king prawn noodles	28.00
THE ITALIAN JOB Wagyu meatballs, tomato cocassed, parmesan, tagliatelle	32.00	BOLLYWOOD Aromatic duck in fragrant basmati rice, served with raita ravioli, house salad, edible paper (vegetarian option available)	26.00	TIC TAC TOE (V) Smoked scarlet rice, steamed broccoli, forest mushroom, house garlic, wasabi and broccoli macron, house soil	12.00
QUACK QUACK Duck rocket, sundried tomatoes, spring onion, dressed garlic, ginger and honey	22.00	JAWS Swordfish pan seared rubbed with chilli flakes, lemon juice, kaffir lime, pink salt, sumac, pea flower	28.00		

to accompany...

BULGER PILAV	6.00	VIOLET POTATO	6.00	GARLIC MUSHROOMS	6.00
TOMATO & RED ONION	6.00	HANDCUT TRUFFLE CHIPS	14.00		

to finish...

SPLASH Concoction of house deserts, a sharing platter	25.00	OLD SKOOL Sticky Toffee Pudding with chocolate melt and sweet truffle ice cream	12.00	MINT TEA	5.00
				MASALA TEA	5.00

5 COURSE TASTING MENUS

EXPEDITION - 5 COURSE TASTING MENU

To begin:

CHAMPAGNE & CAVIAR

Caviar by the spoon, prosecco by glass

To follow...

ATLANTIS

Pan seared Black Cod, reduced sweet chilli, spicy mango salsa

OR

WAGYU 2 WAYS

A5 Wagyu Shredded, julienne onions & peppers, black garlic, mushrooms, apple gazpacho

After...

KELLOGS FLAKES

Spiced chicken flakes chipotle cheese and thousand other flavours

Finals...

CAMPFIRE

Grass fed sous vide lamb chops, pickle hummus, ghost reaper gravy, pearls, rosemary fire log

OR

ENCHANTED

Rock lobster, fluffy lemon air, blue pea, reduce veloute

The end...

SPLASH

Concoction of house desserts

£89

EVERGREEN - 5 COURSE VEGETARIAN TASTING MENU

To begin...

GUNPOWDER

Vegetarian twist on English Cocktail, spiced chickpeas, puff rice, pomegranate, yoghurt blast, cumin smoke

DECONSTRUCTED VEGETABLE PYRAMIDS

Mashed mixed vegetables, onions & peppers, black garlic, forest mushrooms, shatkora gazpacho

To follow...

TENGA

Dehydrated kaffir lime, fresh tomatoes spicy broth, sundried tomatoes, chilli oil bread stick

After...

TIC TAC TOE

Smoked scarlet rice, steamed broccoli, forest mushroom, house garlic, wasabit and broccoli macron, house soil

OR

VINDHALOO

Portuguese influenced vegetable cutlets, tower potato, season veg

The End...

OLD SKOOL

Sticky Toffee Pudding with chocolate melt and sweet truffle ice cream

£79

DRINKS

PRE DINNER NON-ALCOHOLIC COCKTAILS

MOJITO	11.50
White cane spirit, lime juice, sugar syrup, fresh mint & lime, Pinot Noir (Strawberry, Mint, Passionfruit)	
AMALFI SPRITZ	11.50
Italian Spritz, Italian Orange, Pinot Noir	
PASSIONFRUIT MARTINI	11.50
Lyras Dry Spirit, Passionfruit, lime juice, sparkling prosecco	
LYCHEE LEMONADE	11.50
Lychee, hint of strawberry, lemonade	

POST DINNER NON-ALCOHOLIC COCKTAILS

ESPRESSO MARTINI	11.50
Coffee originale, white cane spirit, espresso coffee, vanilla syrup	
AMARETTI SOUR	11.50
Amaretti, lemon, egg white, maraschino cherry	

SOFT DRINKS

COKE	3.75
DIET COKE	3.75
LEMONADE	3.75
TONIC	3.75
SLIMLINE TONIC	3.75
ORANGE JUICE	3.75
LARGE WATER	7.00

DUSK

RESTAURANT | LOUNGE | VENUE

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