**Host Dining at Nineteen 58**

**Tasting menu - £60 per person**

**Amuse-bouches 6, 12, 13**

**Potato bread | whipped tallow butter 6, 7, 9, 10**

**Cullen skink | Mussels | spring onion oil 3, 5, 6, 13**

**Reuben Scotch egg | sauerkraut | gherkin gel 6, 7, 9, 11, 13**

**Tunworth ice cream | cherry syrup | hazelnuts 2, 6, 9**

**Banana | peanut butter | chocolate 1, 9**

**Petits fours 6**

**14 known allergens-all allergens are listed after each ingredient on the menu**

**1,peanuts/2,treenuts/3,fish/4,crustacean/5,molluscs/6,milk/7,cereals containing gluten/8,soybeans/9,eggs/10,sesame seeds/11,mustard/12,celery/13,sulphites/14,lupin**

Vegetarian alternatives are available upon request when booking. Due to the nature of a pop-up restaurant, we cannot cater for a vegan diet and some specific allergens. Please contact us prior to booking to discuss dietary requirements as we would love to accommodate you if we can.