

SEVEN

LOCAL GOAT'S CHEESE

HERITAGE BEETROOT - ROSCOFF ONION - TARRAGON

SOLENT RUM PORK

PLANTAIN - SUGAR CANE - OAK - LIME

LEMON MERINGUE SORBET

CORIANDER - SIMON ROGAN COAL OIL

CURED COD

BROWN SHRIMP - CELERIAC - SEA HERBS

LAMB CANNON

BLACK GARLIC - ANCHOVY - JERUSALEM ARTICHOKE

BBQ MONKFISH

PINEAPPLE - DUKKAH - SCOTCH BONNET - PICKLED ONIONS

SPICED APPLE

THYME - ASH CUSTARD - EARL GREY - ALMOND TUILLE

£85PP

£140PP WITH WINE PAIRINGS



se7entasting



se7entasting

#Se7enTasting