

Tasting Menu

*The tasting menu is designed to be taken
by the entire table, last orders at 8.30pm.*

£50.00 per person

With wine matches £75.00 per person

With wine matches and Champagne £82.00 per person

Appetiser

Joseph Perrier, Cuvée Royale, Chalons en Champagne (125ml)

Whipped goats' cheese, beetroot sponge, roasted baby beets

Chardonnay, Terra Vaga, Gran Reserva, 2017 (125ml)

Soy and ginger cured salmon, cucumber, pickled ginger, lemon gel

Picpoul de Pinet, 2017, Duc de Morny, Cave de L'Ormarine, Languedoc (125ml)

Tasting of pork, tenderloin, cheek, ham hock, crushed swede, apple and cider sauce

Pinot Noir, Adobe Reserva, Emiliana Vineyards, Bio Bio Valley 2017 (125ml)

Pre-dessert

Rhubarb crumble soufflé, custard ice cream

Muscato, Palazzina, Il Casccionne, Piemonte, 2013 (50ml)

Selection of three Isle of Wight cheeses, Oaties, damson jam

Weise & Krohn Late Bottled Vintage (50ml)

Vegetarian tasting menu available on request

Please inform a member of waiting staff if you have a food allergy or food intolerance