

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)

Wood pigeon, crispy quinoa, cherry, nasturtium

Artesa, 2016, Bodega Artesa, Rioja, Tempranillo (125ml)

Pickled mackerel, compressed cucumber, Isle of Wight sea salt,
lime, dill, Green Barn goats milk mousse

Mayfly, 2017, Marlborough, Sauvignon Blanc (125ml)

Roasted tenderloin of pork, barbecue glazed belly,
charred sweetcorn, bacon popcorn

Ca' di Alte, 2016, Veneto, Pinot Nero aka Pinot Noir (125ml)

Pre-dessert

Cherry soufflé, dark chocolate sorbet

Château Filhot Sauternes (50ml)

Selection of Isle of Wight cheeses, homemade biscuits,
truffle honey, chutney

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