

Tasting Menu

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

£50.00 per person supplement

With wine matches £75.00 per person supplement

With wine matches and Champagne £82.00 per person supplement

Appetiser

Ayala Brut Majeur (125ml)

Gallybagger cheese soufflé, white onion purée

Chardonnay, Louis Eschenauer Cépages, Pays d'Oc (125ml)

Hot smoked mackerel, local beetroot, dill ricotta, nasturtium and toasted sourdough

Sauvignon Blanc, The Crossings, Marlborough, NZ (125ml)

Hot smoked mackerel, local beetroot, dill ricotta, nasturtium and toasted sourdough

Sauvignon Blanc, The Crossings, Marlborough, NZ (125ml)

Loin of venison, beetroot and turnip gratin, red cabbage, Living Larder squash and
port sauce

Merlot, Pavillion des Trois Arches, PGI Pays d'Oc (125ml)

Pre-dessert

Lemon parfait, pistachio custard, marshmallow and yoghurt sorbet

Château Filhot Sauternes (50ml)

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

Weise & Krohn Late Bottled Vintage (50ml)

Vegetarian Menu available on request.

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