

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

Campo Fiorito, 2015, Il Cascinone, Piedmont (125ml)

Torched mackerel, marinated fennel, rhubarb jam

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

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

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

Pre-dessert

Rhubarb crumble soufflé, custard ice cream

Château Filhot Sauternes (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