

Tasting Menu

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

*£60.00 per person
(£10.00 supplement for guests on inclusive terms)*

*with wine matches
£85.00 per person (£35.00 per person supplement)*

*with wine matches and champagne
£92.00 per person (£42.00 per person supplement)*

Appetiser

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

*Mushroom ravioli, cep velouté, black cherry, blue cheese
Chardonnay, terra vaga, gran reserva, 2017, chile (125ml)*

*Seafood sharing plate for 2 people - crab, smoked salmon,
brown shrimp, mackerel pâté, toasted sourdough, lemon mayonnaise
Picpoul de pinet, 2017, duc de morny, cave de l'ormarine, languedoc (125ml)*

*Pork tenderloin, crispy belly, cabbage, sage jus
Adobe reserva, emiliana vineyards, bio bio valley 2018 (125ml)*

Pre-dessert

*Chocolate sharing dessert plate for 2 people
Muscato, palazzina, il casccione, piemonte, 2013 (50ml)*

*Selection of three Isle of Wight cheeses, Oaties, damson jam
Weise & kohn 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