



Tasting Menu

January 2024
(Saturday Nights Only)

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Pan-Fried Pigeon Breast | Pear – Blue Cheese - Granola
Mota del Lupo 2022, Paolo Petrilli, Puglia, Italy

Gin-Cured Salmon | Dill Mayo – Grapefruit – Salted Cucumber
Sauvignon Blanc 2023, Lomond, Cape Agulhas, South Africa

Devonshire Lamb Rump |
Lamb Shoulder – Ras el Hanout – Fondant Potato - Red Wine Jus
Palazzo della Torre 2020, Valpolicella (Appassimento), Allegrini, Veneto, Italy

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*Muscovado Sugar Parfait |
Apple – Ginger Cake*

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Isle of Wight Blue | Pickled Celery – Devon Chutney
Sauternes, Maison Sichel, Bordeaux

Caramelised White Chocolate Semifreddo |
Salted Caramel – Peanut – Banana Ice Cream
Black Muscat, Elysium, California

£65 Per Person

Wines with each course £35 per person

*All of our meat is served pink unless requested otherwise
Allergy information: some of our food may contain nuts and other allergens
If you have any special dietary requirements, please speak to
a member of our team who can advise you on your choice*

A discretionary service charge of 10% will be added to your final bill