



Tasting Menu

March 2024
(Saturday Nights Only)

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Chicken Ballotine |
Parma Ham – Chive Emulsion – Pickled Quail's Egg
Xinomavro 2021, Thymiopoulos, Naoussa, Greece

Cured & Torched Red Mullet |
Blood Orange – Fennel – Dill Oil – Rye Bread Crisp
Erbaluce di Caluso 2023, Cantina della Serra, Piemonte, Italy

Devonshire Lamb Rump |
Lamb Shoulder Croquette – Pea – Spring Onion – Red wine Jus
Rioja Crianza 2020, El Coto, Spain

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*Clotted Cream Parfait |
Strawberry*

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Isle of Wight Blue | Treacle Tart
Sauternes, Maison Sichel, Bordeaux

Whipped Chocolate |
Macadamia Nut – Salted Caramel – Popcorn 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