

Menu



5 COURSE BLIND TASTING

£59pp
(£89pp with Wine Pairing)
17:30 - 18:30

7 COURSE BLIND TASTING

£79pp
(£129pp with Wine Pairing)

GETTING YOU STARTED

NORI TARTLET

CHALKSTREAM TROUT, WHIPPED CODS ROE. £5 (DF)

NDUJA FRITTER

CHIVE EMULSION, ISLE OF WIGHT SOFT. £5 (GF)

FILO CIGAR

CORONATION SPICED CHICKPEA, MANGO CHUTNEY. £5 (DF) (VE)

HOUSE GRANARY ROLL

WHIPPED BUTTER, SEA SALT. £3 (V)

TASTE OF ALL

£15

TO BEGIN

GRILLED SEA BREAM

BROWN SHRIMP, PAK CHOI, THAI GREEN NAGE, GREEN APPLE. £16 (GF)

KOMBU BUTTER POACHED JERSEY ROYALS

CREME FRAICHE, PARSLEY, DULSE BUERRE BLANC. £12 (GF)

ROWBOROUGH FARM RABBIT KIEV

BLACK TRUFFLE BUTTER, CONFIT LEG RILLETTE,
WILD GARLIC VELOUTE. £14 (GF)

TWICE BAKED CHEESE SOUFFLE

CARAMELISED ONION PUREE, CRISPY ONIONS. £13 (GF) (V)

Menu



TO FOLLOW

PAN-ROASTED STONE BASS

COASTAL HERBS, WILD GARLIC, KOHLRABI,
CLAM MARINIERE SAUCE. £23 (GF)

CONFIT GARLIC & ROSEMARY GNOCCHI

PURPLE SPROUTING BROCCOLI, CHEDDAR CUSTARD, HAZELNUT
BROCCOLI STALK SLAW. £18 (V)

ISLAND PORK

HAM & JERSEY ROYAL PRESSE, FRICASSE OF BROAD BEANS, PEAS & ASPARAGUS
SMOKED GARLIC, CIDER JUS. £24 (GF)

8OZ RIB-EYE OF ISLAND BEEF

GRILLED BEEF TOMATO, POMMES FRITES, CAFE DE PARIS BUTTER. £30 (GF)

TO THE SIDE

CAULIFLOWER & BROCCOLI GRATIN WITH TOASTED HAZLENUTS

£6 (V) (GF) (N)

CHARGRILLED TENDERSTEM BROCCOLI

£4 (V) (VE) (DF)

POMMES FRITES

£4 (GF) (V) (VE) (DF)

TO FINISH

COCONUT & KAFFIR LIME SET CREAM

MERMAID SPICED RUM, PINEAPPLE, MANGO SORBET. £11 (DF) (GF) (VE)

HAZLENUT PARFAIT

MILK CHOCOLATE NAMELAKA, CARAMELISED MILK ICE CREAM. £13 (V) (N)

GIN & TONIC SORBET

MANDARIN CURD, THAI BASIL ESPUMA. £5 (GF) (V)

ISLE OF WIGHT BORTHWOOD BRIE

TRUFFLE HONEY, RED ONION CHUTNEY, CRACKERS. £13 (V)