



Tasting Menu

June 2024
(Saturday Nights Only)

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Butter Roasted Chicken |
Smoked Bacon Jam – Pea – Broad Bean – Tarragon
Pinot Noir 2021, District 7, Monterey, California

Soy Cured Halibut |
Wasabi Emulsion – Nori – Pickled Ginger – Compressed Cucumber
Dart Valley Reserve 2021, Sharpham Vineyard, Totnes, Devon

Sladesdown Duck Breast | Fondant Potato –
Beetroot – Faggot – Red Wine Jus
Côtes Du Rhône 2022, 'La Solitude', France

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Lemon Parfait | Caramelised White Chocolate
Moscato di Asti Morelli, Dezzani 2020

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

Milk Chocolate Mousse | Bay Leaf Ice Cream – Orange Puree
Black Muscat, Elysium, California

£65 Per Person

Wines with each course £35 per person