



## Tasting Menu

April 2024  
(Saturday Nights Only)

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Ham Hock & Pork Cheek Ballotine |  
Parma Ham – Chive Emulsion – Pickled Quail's Egg  
*Xinomavro 2021, Thymiopoulos, Naoussa, Greece*

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Pan-Fried Mackerel |  
Tomato Salsa – Pickled Red Onion – Avocado – Coriander  
*Erbaluce di Caluso 2023, Cantina della Serra, Piemonte, Italy*

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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*

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Dark Chocolate Marquise |  
Espresso-Soaked Raisin – Salted Caramel – Buttermilk Sorbet  
*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*