



Tasting Menu

June 2025
(Saturday Nights Only)

Gazpacho |
Chive Oil - Crouton

Sauvignon Blanc 2023, Spy Valley, Marlborough, New Zealand

Gin-Cured Salmon |
Cucumber – Dill – Lemon – Buttermilk Dressing
Malagousia 2023, Kanakaris, Peloponnese, Greece

Devonshire Lamb Rump | Smoked Potato Croquette – Confit Tomato –
Tomato & Red Pepper Puree – Red wine Jus
Carignan 2023, Old Vine Reserve, Vin de France

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Clotted Cream Parfait |
Strawberry – Honey Oats

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Isle of Wight Blue | Sticky Ginger Cake
Sauternes, Maison Sichel, Bordeaux

Chocolate & Banana Cake |
Chocolate Cremeux – Chocolate Soil – Pearl Barley 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