



## Tasting Menu

July 2025  
(Saturday Nights Only)

Confit Chicken Terrine |  
Tarragon – Shimeji – Mushroom Ketchup  
*Brouilly 2022/23 'Creigne', Chateau du Vaux, Beaujolais, France*

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

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Devonshire Lamb Rump | Smoked Potato Croquette – Confit Tomato –  
Tomato & Red Pepper Puree – Red wine Jus  
*Saumur Champigny 2022, 'Cuvee Vieilles Vignes', Lavigne, Loire, 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*

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Dark Chocolate Delice |  
Feuilletine – Chocolate Glaze – Marmalade 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*