



Tasting Menu

August 2025
(Saturday Nights Only)

Smoked Chicken |
Celeriac Remoulade – Hazelnuts – Pickled Shallots
Brouilly 2023 'Creigne', Chateau du Vaux, Beaujolais, France

Mackerel Rilletes|
Horseradish – Pickled Rhubarb – Lemon – Sourdough Crackers
Dart Valley Reserve 2023, Sharpham Vineyard, Totnes, Devon

Devonshire Lamb Rump |
Fondant Potato – Confit Turnip – Roasted Garlic Puree – Red Wine Jus
Montepulciano d'Abruzzo 2023 'Feudi d'Albe', Bove, Italy

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*Clotted Cream Parfait |
Blackberry – Honey Oats*

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

Chocolate Marquise |
Espresso Chantilly – Feuilletine – Caramel 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