



## Tasting Menu

November 2025  
(Saturday Nights Only)

Chicken & Ham Hock Ballotine |  
Pickled Walnut Ketchup – Pear – Truffle Granola  
*Brouilly 2023 'Creigne', Chateau du Vaux, Beaujolais, France*

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Breaded Start Point Hake |  
Warm Tartare – Lemon  
*Dart Valley Reserve 2023, Sharpham Vineyard, Totnes, Devon*

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Roast Venison Haunch |  
Venison Cottage Pie – Parsnip – Red Wine Jus  
*Château Mazails 2022, Cru Bourgeois, Médoc, Bordeaux, France*  
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*Mojito Sorbet*

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Isle of Wight Blue | Spiced Carrot & Date Cake  
*Sauternes, Maison Sichel, Bordeaux*

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“Snickers” |  
Whipped Chocolate – Peanut Caramel – Brownie – Peanut Butter Ice Cream  
*Black Muscat, Elysium, California*

£70 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*



## Vegetarian Tasting Menu

November 2025  
(Saturday Nights Only)

Goats Cheese |  
Pickled & Raw Beetroot – Balsamic - Gingerbread – Pumpkin Seed  
*Brouilly 2023 'Creigne', Chateau du Vaux, Beaujolais, France*

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Tempura Cauliflower |  
Leek – Curried Veloute  
*Dart Valley Reserve 2023, Sharpham Vineyard, Totnes, Devon*

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Parmesan, Truffle & Sage Gnocchi |  
Winter Squash – Blue Cheese – Hazelnut  
*Malbec 2022, Piattelli Vineyards Classic, Cafayate Valley, Salta, Argentina*

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*Mojito Sorbet*

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Isle of Wight Blue | Spiced Carrot & Date Cake  
*Sauternes, Maison Sichel, Bordeaux*

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“Snickers” |  
Whipped Chocolate – Peanut Caramel – Brownie – Peanut Butter Ice Cream  
*Black Muscat, Elysium, California*

£70 Per Person

*Wine with each course £35 per person*

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