



Tasting Menu

January 2026
(Saturday Nights Only)

Smoked Pigeon |
Celeriac – Walnut – Blue Cheese
Brouilly 2023 'Creigne', Chateau du Vaux, Beaujolais, France

Brixham Scallops |
Curried Turnip – Curried Cauliflower
Dart Valley Reserve 2023, Sharpham Vineyard, Totnes, Devon

Duck Breast |
Duck Leg Boulangere – Carrot – Pink Peppercorn & Pistachio Praline
Château Mazails 2022, Cru Bourgeois, Médoc, Bordeaux, France

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Cranberry Sorbet

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Isle of Wight Blue | Dorset Apple Cake
Sauternes, Maison Sichel, Bordeaux

Whipped Milk Chocolate |
Chocolate Soil, Yoghurt Sorbet
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

January 2026
(Saturday Nights Only)

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

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

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

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Cranberry Sorbet

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Isle of Wight Blue | Dorset Apple Cake
Sauternes, Maison Sichel, Bordeaux

Dark Chocolate Tart |
Burnt Orange, Yoghurt Sorbet
Black Muscat, Elysium, California

£70 Per Person
Wine with each course £35 per person

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