



Tasting Menu

July 2026
(Saturday Nights Only)

Beef Brisket Croquette |
Fig – Chef's Brown Sauce
Xinomavro 2022, Thymiopoulos, Naoussa, Greece

Brixham Scallops |
Celeriac & Lobster Bisque Puree – Samphire - Chive
Alentejo Branco 2024, Herdade do Mouchão, Rafael Branco, Portugal

Devonshire Lamb Rump |
Lamb Belly – Potato Rosti – Pea – Red Wine Jus
Malbec 2024, Signos, Valle de Pedernal, San Juan, Argentina

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Raspberry Sorbet

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Isle of White Blue | Date Cake
Sauternes, Maison Sichel, Bordeaux

Dark Chocolate Marquise |
Coffee Caramel – Brown Sugar 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

July 2026
(Saturday Nights Only)

Tomato & Red Pepper Gazpacho |
Sourdough Focaccia – Olive Oil
Sauvignon Blanc 2024, Faultline, Marlborough, New Zealand

Harissa & Goats Cheese Arancini |
Garlic
Alentejo Branco 2024, Herdade do Mouchão, Rafael Branco, Portugal

Parmesan & Truffle Gnocchi |
Tenderstem – Chive
Malbec 2024, Signos, Valle de Pedernal, San Juan, Argentina

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Raspberry Sorbet

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Isle of White Blue | Date Cake
Sauternes, Maison Sichel, Bordeaux

Dark Chocolate Marquise |
Coffee Caramel – Brown Sugar Ice Cream
Black Muscat, Elysium, California

£70 Per Person

Wine with each course £35 per person

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