

Tasting Menu

*The tasting menu is designed to be taken
by the entire table, last orders at 8.30pm.*

£10.00 per person supplement

With wine matches £35.00 per person supplement

With wine matches and Champagne £42.00 per person supplement

Appetiser

Ayala Brut Majeur (125ml)

Green Barn goats cheese, walnut nougatine, local beetroot, poached pear
Chardonnay, Louis Eschenauer Cépages, Pays d'Oc (125ml)

Scallop tortellini, tomato fondue, lobster sauce
Sauvignon Blanc, The Crossings, Marlborough, NZ (125ml)

Grilled breast of Havenstreet wood pigeon, chocolate, raspberry granola
and our own black pudding
Rioja Crianza, Don Placero, Navajas (125ml)

Roasted loin and crispy belly of Island reared lamb, herb crust,
heirloom tomatoes, lamb jus
Merlot, Pavillion des Trois Arches, PGI Pays d'Oc (125ml)

Pre-dessert

Raspberry soufflé, raspberry ripple ice cream, Eton mess
Château Filhot Sauternes (50ml)

Selection of Isle of Wight cheeses, homemade biscuits,
truffle honey and chutney
Weise & Krohn Late Bottled Vintage (50ml)