



Summer Tasting Menu & Wine Pairing

Amuse Bouche

Isle of Wight tomatoes, watermelon, elderberry vinegar, native lobster, basil	Chardonnay
Norfolk quail & ham ballotine, girolles, artichoke, liver parfait on toast, truffle	Sauternes
Smoked eel, ricotta & egg yolk ravioli, watercress & parsley velouté	Verdeca
John Dory, kohlrabi, cucumber, fennel, dill, nori	Sancerre
Local lamb, spiced aubergine, courgette, red pepper, mint & pistachio dressing	Fleurie

*A selection of three cheese's peacock crackers
(As an additional course £12.50 supplement)*

Pre-Dessert

Yuzu parfait, strawberries, melon, sesame tuille	Riesling Spatlese
Cherry & chocolate semifreddo, caramelised white chocolate ice cream, Kirsh, vanilla cream	Alcyone

£80.00 per person

£60.00 wine pairing per person

*The tasting menu is only available for the entire table;
unfortunately, substitute dishes are not possible*

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas,
lemon or mint infusion with petit fours £6.75*
