

TASTING MENU

Thursday 23rd May £45pp | Served 6.30pm

O N E Smoked cheddar gougère, chive crème fraîche, marmite

T W O Isle of Wight heritage tomato, house ricotta, wild garlic, basil

T H R E E Halibut, samphire, salmon roe, golden raisins, verjus

> F O U R Cucumber & mint cleanser

F I V E Duck, smoked cherry, carrot, pancetta

> S I X Amalfi lemon & basil sorbet

SEVEN

Strawberry, white chocolate, pistachio

Our kitchen contains allergens. Please inform a member of staff before booking if you have an allergy. Due to the nature of the menu we are unable to accommodate changes for dietary restrictions. Please note that all bills have an added discretionary service charge.