



## Seven Course Tasting Menu

Served 7.00 – 8.45 p.m.

Warm Bath Ale Bread, Netherend Farm Butter

\*

Smoked Salmon Toast, Samphire, Caviar, Lemon

\*

Pumpkin, Parmesan, Granola

\*

Autumn Salad, Cheese, Mushroom Tea

\*

Dingwall Scallop, Curried Mussel Broth, Lobster Emulsion

\*

BBQ Rump of Lamb, Braised Shoulder Tart, Alliums, Summer Truffle, Mint

\*

Coconut, Passion Fruit, Pineapple, Lime

\*

Valrhona Manjari Chocolate, Raspberry, Mascarpone and  
Black Peppercorn Ice Cream

\*

Apricot and Earl Grey Jelly  
Strawberry & Mint Bonbon  
Black Sesame Financier

£85.00

For food allergies and intolerances: prior to placing your order for either food or drinks please consult with your server should you need to know details regarding all ingredients.

Thank you

A discretionary service charge of 12.5% will be added to your bill



## Seven Course Vegetarian Tasting Menu

Served 7.00 – 8.45 p.m.

Warm Bath Ale Bread, Netherend Farm Butter

\*

White Lake Goat's Curd Toast, Samphire, Lemon

\*

Pumpkin, Parmesan, Granola

\*

Autumn Salad, Cheese, Mushroom Tea

\*

Isle of Wight Tomato Salad, Tomato Consommé  
Golden Marjoram, Smoked Pepper Quinoa

\*

Pea Arancini, Vegetable Tart, Alliums,  
Barbecue Lettuce, Black Garlic

\*

Coconut, Passion Fruit, Pineapple, Lime

\*

Valrhona Manjari Chocolate, Raspberry, Mascarpone and  
Black Peppercorn Ice Cream

\*

Apricot and Earl Grey Jelly  
Strawberry & Mint Bonbon  
Black Sesame Financier

£85.00

For food allergies and intolerances: prior to placing your order for either food or drinks please consult with your server should you need to know details regarding all ingredients.

Thank you

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