

## TASTING MENU

### 6 COURSES £70

(designed for the whole table)

ISLE OF WIGHT TOMATO SALAD, GOAT'S CURD, OLIVE, BASIL [D,SD]

PRESSING OF DUCK LIVER  
GINGERBREAD, PINEAPPLE, MACADAMIA [D,E,G,N,SD]

HAND-DIVED SCALLOPS, COURGETTE, LARDO,  
PRESERVED LEMON [D,G,Mo,SD]

NEW SEASON LAMB, PEAS, LETTUCE, BACON, MORRELS, FAGGOT  
[Ce,D,E,G,Mu,SD]

SELECTION OF SOUTHERN COUNTIES CHEESES [D,G,N]  
FROM THE TROLLEY, TO BE TAKEN AS AN EXTRA COURSE  
(£10 supplement)

### PRE DESSERT

CHEWTON GLEN LEMON TART  
CHERRY, BASIL [D,E,G]

COFFEE & PETIT FOURS [D,N,SD,S]

SOMMELIER'S WINE SELECTION  
STARTING FROM £50 PER PERSON

*ALLERGY KEY – [C] CRUSTACEANS, [Ce] CELERY, [D] DAIRY, [E] EGGS, [F] FISH, [P] PEANUTS,  
[G] GLUTEN [L] LUPIN, [N] NUTS, [Mo] MOLLUSCS, [Mu] MUSTARD, [S] SOYA,  
[SD] SULPHUR DIOXIDE, [SE] SESAME SEEDS*

A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team. If we have failed to 'wow' you, please tell us immediately. Service charge will be removed and every effort made to redeem ourselves.