



TASTING MENU

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Chilled gazpacho

Elanthy olive oil

Isle of Wight heritage tomatoes & buffalo mozzarella (DOP)

pesto, balsamic vinegar

Wine flight: Villa Wolf Pinot Noir Rose, Germany, 2023

Fillet of Cornish turbot

leeks, wild garlic oil, vermouth sauce

Wine flight: Lawson's Dry Hills, Riesling, New Zealand, 2023

Fillet of beef from Aubrey Allen – cooked medium rare

morels, spring vegetables, madeira sauce

Wine flight: Arbose, Cotes du Rhone, France, 2022

Optional cheese course

selection of Artisan cheese – may be taken before or after dessert - £25 per plate

Chocolate egg

chocolate mousse, salted caramel, almond chantilly

Passionfruit souffle

passion fruit sorbet, coconut rum custard

Wine flight: Muscat Heaven on Earth, South Africa

Lunch £95pp Dinner £115pp

Additional £65 per person for accompanying wine flight

We do use nuts, gluten, dairy and other allergens

If you have any dietary requirements you must make us aware before ordering

10% optional service charge will be added to all parties of 6 or more