

# Tasting menu

## Nibbles

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King scallop, Dulce, celeriac, hazelnut, dashi

*Wine pairing – Macon Village clos de Condemine, 2020*

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Isle of Wight tomato and English feta, peppered watermelon, tomato and chilli sorbet, basil

*Wine pairing – Marques de Riscal Sauvignon Blanc, Rueda 2021*

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Day boat red mullet, brown crab emulsion, burnt lemon and orange oil, olive tapenade

*Wine pairing – Lyme Bay Rose, Devon 2018*

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Buckmoorend belly of pork, charred baby gem, “Spam” croquette, apple, pea pod dressing

*Wine pairing – Pinot Noir, Patagonia 2020*

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Pineapple granita, coconut and rum foam, lime

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Lemon & meringue, mead jelly, mascarpone ice cream, lemon thyme

*Wine pairing – Monbazillac 2018*

Or

Selection of four British artisan cheeses (£3 extra)

*Water biscuits, roasted nuts, Yorkshire parkin*

*Wine pairing – Banyuls Rimage 2018*

Seven courses £61 per person.

Wine pairing for £39 per person.

*A discretionary 10% service charge will be added  
All gratuities and service charge go direct to the staff.*