Sample dinner menu

Starters

Pork cheek
Cider braised cheek, apple, black pudding, egg yolk raviolo, lardo, apple marigold

Fallow deer
Tartare of venison, smoked egg yolk, crispy capers, oyster emulsion, pickled shallot, sourdough croute
(Add English autumn truffle for an additional £6)

South Coast mackerel
Szechuan-cured mackerel, beetroot, grapefruit, smoked beetroot puree, eetroot jerky, Szechan pepper and yoghurt sorbet

Hand dived scallop
BBQ Scallop, jerusalem artichoke, smoked roe emulsion, grapefruit, café de Paris Butter
£8 supplement

Waldorf salad tart
Isle of wight blue, Williams pear, salt baked celeriac, grape salt and vinegar pumpkin seeds, pickled pear gel

Mains

Red-legged partridge
Roasted partridge, KFP leg, spiced pear puree, chervil root, parkin granola, duck liver, cavolo nero, elderberry and whisky jus

Dry-aged sirloin of Sussex beef
30-day-aged sirloin, pomme puree, beer-pickled onions Roscoff onion Tarte Tatin, kale, sauce reform

South coast monkfish
Miso glazed monkfish, BBQ squid, mushroom ketchup, delicia pumpkin fricassee, miso emulsion, squid raviolo, fish veloute

Hook and line bass
BBQ fillet of bass, maitake mushroom, caramelised cauliflower puree, mushroom beignet, burnt garlic oil, garum beurre blac

Delica pumpkin
Soy and lime tofu, BBQ maitake mushroom, roasted delica pumpkin, miso emulsion mushroom beignet, cavolo nero, fermented oyster mushroom gremolata

Optional sides

Roasted garlic pomme aligot, English autumn truffle £15

Roasted hispi cabbage, kimchi butter, bonito mayo, apple miso gel, sesame crumb £9.50

“Invisible Chips” – Charity Donation £5
0 calories. 100% charity - Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times – 100% of your donation goes to the Hospitality Action charity

Desserts

Sticky toffee souffle
Salted caramel souffle, date caramel, vanilla ice cream

Isle of Wight soft blue cheese
Shokupan honey toast, pear, pumpkin seed & brown butter parfait

Chocolate mousse
Miso caramel, cocoa nub tuille, miso dulcey ice cream

Custard tart
Elderflower compressed gooseberry, gooseberry sorbet

Cheese and fruit
A selection of English cheeses, served with a variety of crackers and chutneys
£6 supplement

Three-courses £95 per person

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes. A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.