

### Example Lunch Menu

#### **Starter**

Isle of Wight tomato, smoked eel, nasturtium

#### **Or**

Chicken, girolle, broad bean, skin

#### **Main Course**

Hanger steak, beetroot, potato, onion, watercress

#### **Or**

Plaice, courgette, basil, fregola

#### **Dessert**

Strawberry, clotted cream, elderflower

Lunch 3 Courses £40 per person  
Selection of British cheese 3 cheeses £8 / 5 cheeses £12

Please note: Not all the ingredients are listed, if you have any dietary requirements or allergies please inform your host.  
A discretionary service charge of 12.5% will be added to your bill

### Example Lunch Tasting Menu

Goats cheese, red pepper, lavender

Isle of Wight tomato, smoked eel, nasturtium

#### **Or**

Chicken, girolle, broad bean, skin

Plaice, courgette, basil, fregola

Hanger steak, beetroot, potato, onion, watercress

Strawberry, clotted cream, elderflower

Lunch Tasting menu £55 per person Only available for the whole table  
Selection of British cheese 3 cheeses £8 / 5 cheeses £12

Please note: Not all the ingredients are listed, if you have any dietary requirements or allergies please inform your host.  
A discretionary service charge of 12.5% will be added to your bill

### Example Summer Tasting Menu

Goats cheese, red pepper, lavender

Loch Duart salmon, cucumber, oyster

Quail, fennel, black curry

Turbot, Admiral Collingwood, sea veg, shrimp

Lamb, aubergine, shiso, ewe's curd

Thai basil, cucumber, lime

White chocolate, pineapple, chamomile, pistachio

Tasting menu £90 per person Only available for the whole table  
Wine flight £55 per person  
Selection of British cheese 3 cheeses £8 / 5 cheeses £12

Please note: Not all the ingredients are listed, if you have any dietary requirements or allergies please inform your host.  
A discretionary service charge of 12.5% will be added to your bill

## Example Vegetarian Lunch Menu

### **Starter**

Isle of Wight tomato, juice, nasturtium

### **Or**

Carrot, fennel, black curry

### **Main Course**

Crapaudine beetroot, potato, onion, watercress

### **Or**

Cauliflower, sea veg, purslane, pickles

### **Dessert**

Strawberry, clotted cream, elderflower

Lunch 3 Courses £40 per person  
Selection of British cheese 3 cheeses £8 / 5 cheeses £12 (not vegetarian rennet)  
Please note: Not all the ingredients are listed, if you have any dietary requirements or allergies please inform your host.  
A discretionary service charge of 12.5% will be added to your bill

## Example Vegetarian Lunch Tasting Menu

Goats cheese, red pepper, lavender

Isle of Wight tomato, juice, nasturtium

### **Or**

Carrot, fennel, black curry

Cauliflower, sea veg, purslane, pickles

Crapaudine beetroot, potato, onion, watercress

Strawberry, clotted cream, elderflower

Lunch Tasting menu £55 per person  
Only available for the whole table  
Selection of British cheese 3 cheeses £8 / 5 cheeses £12 (not vegetarian rennet)  
Please note: Not all the ingredients are listed, if you have any dietary requirements or allergies please inform your host.  
A discretionary service charge of 12.5% will be added to your bill

## Example Summer Vegetarian Tasting Menu

Goats cheese, red pepper, lavender

Isle of Wight tomato, juice, nasturtium

Carrot, fennel, black curry

Cauliflower, sea veg, purslane, pickles

Crapaudine beetroot, potato, onion, watercress

Thai basil, cucumber, lime

White chocolate, pineapple, chamomile, pistachio

Tasting menu £80 per person Only available for the whole table  
Wine flight £55 per person  
Selection of British cheese 3 cheeses £8 / 5 cheeses £12 (not vegetarian rennet)  
Please note: Not all the ingredients are listed, if you have any dietary requirements or allergies please inform your host.  
A discretionary service charge of 12.5% will be added to your bill

## Example Dinner Menu

### **Starter**

Loch Duart salmon, cucumber, oyster  
Quail, fennel, black curry  
Isle of Wight tomatoes, smoked eel, nasturtium

### **Main Course**

Short rib, beetroot, onion, watercress  
Lamb, aubergine, shiso, ewe's curd  
Turbot, Admiral Collingwood, sea veg, shrimp

### **Dessert**

White chocolate, pineapple, chamomile, pistachio  
Raspberry, rose, goats' milk, woodruff  
Strawberry, clotted cream, elderflower

A la carte 3 Courses £70 per person  
Selection of 5 British cheeses £12

Please note: Not all the ingredients are listed, if you have any dietary requirements or allergies please inform your host.  
A discretionary service charge of 12.5% will be added to your bill

## Example Dinner Vegetarian Menu

### **Starter**

Isle of Wight tomatoes, juice, nasturtium  
Heritage carrot, fennel, black curry

### **Main Course**

Crapaudine beetroot, potato, onion, watercress  
Cauliflower, sea veg, purslane, pickles

### **Dessert**

White chocolate, pineapple, chamomile, pistachio  
Strawberry, clotted cream, elderflower

Dinner 3 Courses £70 per person  
Selection of British cheeses £12

Please note: Not all the ingredients are listed, if you have any dietary requirements or allergies please inform your host.  
A discretionary service charge of 12.5% will be added to your bill