

Tasting Menu

Stout Cup & Roe
Chicken Caesar
Cep Mushroom & Madeira 20 yrs
Sake Lees & Crab

Isle Of Wight Tomato

Ajo Blanco / Datterini / Basil

Isle of Mull Scallop

Apple / Marigold

Moqueca

Aged Trout / Manteiguiha Beans / Farofa

Iberico Pork / Scottish Langoustine

Pink Peppercorn

Sladesdown Duck

Milk Bread / Liver / Consomme

Breast / Beetroot / Heart / Duck Rice

Romeo & Juliette

Cheese / Guava

Baba

Cachaça / Pistachio / N25 Reserve Caviar

Mango

Sagu / Genmaicha

Bergamot Tart
Passion Fruit Fudge
Quindim

Short Tasting Menu

Stout Cup & Roe
Chicken Caesar
Cep Mushroom & Madeira 20 yrs
Sake Lees & Crab

Isle Of Wight Tomato

Ajo Blanco / Datterini / Basil

Moqueca

Aged Trout / Manteiguinha Beans / Farofa

Sladesdown Duck

Milk Bread / Liver / Consomme

Breast / Beetroot / Heart / Duck Rice

Romeo & Juliette

Cheese / Guava

Mango

Sagu / Genmaicha

Bergamot Tart
Passion Fruit Fudge
Quindim

3 Course Set Lunch Menu

Stout Cup & Roe
Chicken Caesar
Cep Mushroom & Madeira 20 yrs

Milk Bread / Cultured Butter

Isle Of Wight Tomato

Ajo Blanco / Datterini / Basil

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Sladesdown Duck

Beetroot / Black Garlic / Potato

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Mango

Sagu / Genmaicha

Bergamot Tart
Passion Fruit Fudge
Quindim

Additional Courses (per person)

Chalk Stream Trout / Manteiguinha Beans / Moqueca Sauce 35

Aerated Cheese / Guava / Sandwich 20