



## TASTING MENU

### 7 COURSES £70

(designed for the whole table)

#### DORSET DRESSED CRAB

HEIRLOOM TOMATO SALAD, BASIL MAYONNAISE, TAPENADE

#### DUCK LIVER TERRINE

CRUNCHY GRAPES, PINEAU JELLY, ALMOND VINAIGRETTE

#### SEA TROUT

PEA & MINT, CRUSHED BROAD BEANS, LOBSTER BISQUE

#### SMOKED LOIN OF VEAL

RED CABBAGE KETCHUP, PICKLED SUNFLOWER, AUBERGINE CAVIAR

#### BAKED ISLE OF WIGHT SOFT

CRISPY FRUIT BREAD

#### RASPBERRY GAZPACHO

ROAST RED PEPPER

#### ICED HONEYCOMB PARFAIT

CHOCOLATE MOUSSE & HONEYCOMB

#### COFFEE & CHOCOLATES

Wine selection £39.50 per person

-for one 100ml glass of wine with each course, 75ml for dessert

A discretionary 12.5% service charge will be added to your bill, of which every penny goes to the team.

If the service did not exceed your expectations then please do not pay for it but allow us the opportunity to rectify any errors that have been made.