

Midweek Dinner Menu

Homemade Bread and Snacks

Isle of Wight Heritage Tomato Dorset Burrata, Pickled Shallot	- Or -	Wild Mushroom Raviolo Chicken Mousse, Parmesan, Tarragon <u>£5 Supplement</u>
 Hake Fish Cake Thai Style Broth, Coconut, Coriander	- Or -	Caesar Berkshire Guinea Fowl Parmesan, Barbeque Gem Lettuce
Yorkshire Rhubarb Crème Diplomat, Crumble	- Or -	Tulakulum Chocolate Biscuit, Red Grapes, Galangal £10 Supplement

Available Tuesday to Thursday Dinners

£49 per head / Wine Pairing £30 / Fine Wine Pairing £55

Bon Appetit from Jamie Pearce and the team

A discretionary service charge of 12.5% will be added to your bill. Please notify us in advance of any dietary requests or food allergies. 2/3 course menu price based on the standard menu without any supplementary dishes. 2 Course menu can be a combination of starter/main or main/dessert only. During busy services please allow 15-20 minutes between courses