

*Tasting Menu*

*Available only to the whole table*

*Amuse bouche*

*Sea Trout*

*Line caught from Lymington, poached ballotine, tomato and lavender water*

*Ravioli*

*Creamy polenta ravioli with violet artichokes, Isle of Wight tomato, Perigord summer truffle*

*Sea Bass*

*Line caught in Lymington, fennel, cucumber, Dorset crab & caviar butter sauce*

*Venison*

*Loin of new house game fallow, organic beetroot coffee & basil*

*Local Artisan Cheese*

*A sweet fix*

*Strawberries*

*Beaulieu Farm organic strawberries, caramelised brioche, strawberry and vanilla jelly*

*Sommeliers wine pairing available for each course £49 per person*

*£70 per person inclusive of vat. A 12.5 % discretionary service charge will be added to your bill*