



Five-Course Tasting Menu
Saturday 12th August 2023
5 Course Menu £55.00pp
Wine Pairing £25.00pp

Pear, Prosciutto and Pine Nut Salad

Suggested Wine Pairing Kent Simpsons Railway Hill Rose 2022

Wild Mushroom Tagliatelle Topped with a Seared Scallop

Suggested Wine Pairing Kent Simpsons Gravel Castle Chardonnay 2021

Oven Roasted Slow Cooked Pork Belly, Celeriac Puree

Potato Rosti and Buttered Carrots

Suggested Wine Pairing Domaine Sainte Rose Le Mistral Merlot 2018

Pistachio and Lime Posset

Mini Dessert Trio

Strawberries and Cream Choux Bun

Banoffee Tart

Berry Compote and Mango Sorbet

Suggested Wine Pairing Sussex Rathfinny Rose Brut 2018

Optional Cheese Course £7.50pp

Godminster Black Truffle and Rich and Creamy Stilton

Served with House Chutney and Crackers





Five Course Tasting Menu
Friday 28th July and Saturday 30th July 2023
5 Course Menu £55.00pp
Wine Pairing £25.00pp

Asian Duck and Citrus Style Salad

Suggested Wine Pairing Domaine Sainte Rose, La Croisade Pinot Noir 2017

Poached Loin of Cod, Samphire and Salsa Verde

Suggested Wine Pairing Domaine Sainte Rose, Le Pinnacle Chardonnay 2018

Breast of Chicken Stuffed with Wild Mushrooms, Wrapped in Pancetta
Gratin Dauphinoise Potatoes and Stem broccoli

Suggested Wine Pairing Simpsons Derringstone Pinot Meunier 2022

Mango Sorbet

Mini Dessert Trio

Caramel Choux Bun

Passion Fruit Posset

Eton Mess

Suggested Wine Pairing Simpsons Sparkling Canterbury Rose 2020

Optional Cheese Course £7.50pp

Baron Bigod and Comte Androuet

Served with House Chutney and Crackers



