

Tasting Menu

Smoked Eel & Apple Tart
Tête de Cochon
Garlic Mushrooms
St Andrews Cheddar Cookie

Newport Bakery Treacle Bread & Homemade Butter
Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France

BBQ Hispi Cabbage

Jerusalem Artichoke, Puffed Spelt, Rosemary & Coal Sauce
Lugana, Nuncio Ghiraldi, Lombardy, Italy

East Neuk Mackerel

Plum, White Turnip & Pickled Chilli

Angus Spring Lamb Chop

Cep, Sweetbread & Black Garlic Ragu
Moment of Silence, BLANKbottle, Wellington, South Africa (n)

Newhaven Halibut

Butternut Squash, Razor Clams & Baerii Caviar

Perthshire Beef

Autumn Truffle, Confit Potato & Celeriac
Montepulciano d'Abruzzo, Fara Fabulas, Majella National Park, Abruzzo, Italy 2018 (b)(o)

Selection of European & Scottish Cheeses for 1 or 2

House-Made Accompaniments
(*supp. £12 per person*)

Baked Vacherin Mont d'Or For 1 or 2

Plum Chutney & Rye Crisps
(*supp. £12 per person*)

Newport Plums

Clotted Cream & Brown Sugar Biscuit
Maury, Domaine Lafage, Roussillon, France

'Tagh Mi Suas'

Katy Rodger's Crowdie, Sacred Ground's Coffee & 80% Cocoa

£70 Tasting Menu pp | Matching Wine Flight £50

Please speak to a member of the team about food allergies or intolerances.

Vegetarian Tasting Menu

Jerusalem Artichoke Tart
BBQ Carrot Brioche
Garlic Mushrooms & Chickpea Wafer
St Andrews Cheddar Cookie

Newport Bakery Treacle Bread & Homemade Butter
Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France

BBQ Hispi Cabbage

Jerusalem Artichoke, Puffed Spelt & Rosemary & Coal Sauce
Lugana, Nuncio Ghiraldi, Lombardy, Italy

Pittormie Beetroots

Fresh Cheese, Tarragon & Linseed

Kilduncan Hens Egg

Sweetcorn, Chanterelles & Truffle
Moment of Silence, BLANKbottle, Wellington, South Africa (n)

Falkland Butternut Squash

Kohlrabi, Spiced Seeds & Cavalo Nero

Globe Artichoke

Celeriac, Autumn Truffle & Confit Potato
Montepulciano d'Abruzzo, Fara Fabulas, Abruzzo, Italy 2018 (b) (o)

Selection of European & Scottish Cheeses for 1 or 2

House-Made Accompaniments
(supp. £12 per person)

Baked Vacherin Mont d'Or For 1 or 2

Plum Chutney & Rye Crisps (supp. £12 per person)

Newport Plums

Brown Sugar Biscuit & Clotted Cream
Maury, Domaine Lafage, Roussillon, France

'Tagh Mi Suas'

Katy Rodger's Crowdie, Sacred Ground's Coffee & 80% Cocoa

£70 Tasting Menu pp | £50 Matching Wine Flight pp

Please speak to a member of the team about food allergies or intolerances.

Pescatarian Tasting Menu

Smoked Eel & Apple Tart
BBQ Carrot Brioche
Garlic Mushrooms & Chickpea Wafer
St Andrews Cheddar Cookie

Newport Bakery Treacle Bread & Homemade Butter
Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France

BBQ Hispi Cabbage

Jerusalem Artichoke, Puffed Spelt & Rosemary & Coal Sauce
Lugana, Nuncio Ghiraldi, Lombardy, Italy

East Neuk Mackerel

Plum, White Turnip & Pickled Chilli

Kilduncan Hens Egg

Sweetcorn, Chanterelles & Truffle
Moment of Silence, BLANKbottle, Wellington, South Africa (n)

Newhaven Halibut

Butternut Squash, Razor Clams & Baerii Caviar

Daily Market Fish

Autumn Truffle, Conifit Potato & Celeriac
Montepulciano d'Abruzzo, Fara Fabulas, Abruzzo, Italy 2018 (b) (o)

Selection of European & Scottish Cheeses for 1 or 2

House-Made Accompaniments
(supp. £12 per person)

Baked Vacherin Mont d'Or For 1 or 2

Plum Chutney & Rye Crisps
(supp. £12 per person)

Newport Plums

Brown Sugar Biscuit & Clotted Cream
Maury, Domaine Lafage, Roussillon, France

'Tagh Mi Suas'

Katy Rodger's Crowdie, Sacred Ground's Coffee & 80% Cocoa

£70 Tasting Menu pp | £50 Matching Wine Flight pp

Please speak to a member of the team about food allergies or intolerances.

Vegan Tasting Menu

Jerusalem Artichoke Tart
BBQ Carrot
Garlic Mushrooms & Chickpea Wafer
Parsnip & Truffle Cake

Newport Bakery Treacle Bread w/ Oil

Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France

BBQ Hispi Cabbage

Jerusalem Artichoke, Puffed Spelt & Rosemary & Coal Sauce
Lugana, Nuncio Ghiraldi, Lombardy, Italy

Pittormie Beetroots

Tarragon, Linseed & Pickled Kohlrabi

Autumnal Mushrooms

Mushroom Tea, Roscoff Onions & Pickled Celeriac
Moment of Silence, BLANKbottle, Wellington, South Africa (n)

Falkland Butternut Squash

Kohlrabi, Spiced Seeds & Cavalo Nero

Globe Artichoke

Autumn Truffle, Confit Potato & Celeriac
Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria

Newport Plum

Soy Yoghurt & Fermented Berries

'70% Dark Chocolate

Bramble, coffee & fennel
Maury, Domaine Lafage, Roussillon, France

£70 Tasting Menu pp | £50 Matching Wine Flight pp

Please speak to a member of the team about food allergies or intolerances