

Tasting Menu

Preserved Truffle Puff *

Spoots & Tomato Tart *

'Ceaser Salad' *

'Takeaway Toast' *

Gusbourne Estate, Blanc De Blancs, 2018, Kent, England (Vg)

Eassie Farm Asparagus *

Charred Onion, Black Garlic Emulsion & Oxeye Daisy

'Il Gruccione' Lugana, Nunzio Ghiraldi, Lombardy, Italy

Line Caught Mackerel *

Piperade, Whipped Crème Fraîche & Escabeche sauce

Free Range Angus Duck

Serving One: Steamed Leg Dumpling & Fragrant Duck Tea

Serving Two: Salt & Dry Cured Duck Breast, Celeriac, Celeriac, Broad Beans & Sauce De Piece

Grüner Veltliner, Rainer Wess, Krem Valley, Austria 2020 (vg)

Arbroath Smokie

Spring Peas, Roasted Parsnip & Beer Vinegar

Perthshire Beef Short Rib *

Globe Artichoke, Braised Cheek & Borderlaise Sauce

Trousseau, Bodega Miras, Patagonia, Argentina 2021

Selection of European & Scottish Cheeses

Newport Bakery Accompaniments (Supplement. £14)

Suggested Pairing - Ramos Pinto Quinta De Ervamoira 10 Years Tawny Port (vg) (£5)

Newport Fondue

Buckwheat Waffle, Heather Honey & Thyme

(Supplement. £10)

Castleton Farm Raspberries

Sweet Woodruff, Burnt Vanilla Meringue & Sweet Pastry

Marco Porello Birbet NV, Piedmont, Italy (vg)

Seahills Farm Strawberries *

Tonka Bean Ice Cream, Sweet Cicely & Oat Tuile

Lafage Maury Grenat, Languedoc-Roussillon, France (vg)

5 Course Menu £65 pp | Matching Wine Flight £50 pp*

8 Course Menu £85 pp | Matching Wine Flight £65 pp

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

Vegetarian Tasting Menu

Preserved Truffle Puff *

Tomato Tart *

'Ceaser Salad' *

'Takeaway Toast' *

Gusbourne Estate, Brut Reserve 2018, Kent, England (Vg)

Eassie Farm Asparagus *

Charred Onion, Black Garlic Emulsion & Oxeye Daisy

Riesling 'Aromathèque', Domaine Schwach, Alsace, France 2019

BBQ Sand Carrot *

Nasturtium, Radish & Smoked Butter Sauce

Roasted Celeriac

Serving One: Warm Broth, Fine Herbs & Char Sui Bun

Serving Two: Broad Beans, Forage Mushrooms & Celeriac Spelt

Grüner Veltliner, Rainer Wess, Krem Valley, Austria 2020 (Vg)

Pittormie Courgette

House-made Ricotta, Linseed & Sorrel Emulsion

Pressing Of Peace Hill Farm Parsnip*

Confit Onion, Wild Garlic, Cauliflower & Roots Glaze

Trousseau, Bodega Miras, Patagonia, Argentina 2021

Selection of European & Scottish Cheeses

Newport Bakery Accompaniments (Supplement. £14)

Suggested Pairing - Ramos Pinto Quinta De Ervamoira 10 Years Tawny Port (Vg) (£5)

Newport Fondue

Buckwheat Waffle, Heather Honey & Thyme

(Supplement. £10)

Castleton Farm Raspberries

Sweet Woodruff, Burnt Vanilla Meringue & Sweet Pastry

Marco Porello Birbet NV, Piedmont, Italy

Seahills Farm Strawberries *

Tonka Bean Ice Cream, Sweet Cicely & Oat Tuile

Lafage Maury Grenat, Languedoc-Roussillon, France (Vg)

5 Course Menu £65 pp | Matching Wine Flight £50 pp*

8 Course Menu £85 pp | Matching Wine Flight £65 pp

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

Vegan Tasting Menu

Preserved Truffle Puff *

Tomato Tart *

'Ceaser Salad' *

'Takeaway Toast' *

Gusbourne Estate, Brut Reserve 2018, Kent, England (Vg)

Eassie Farm Asparagus *

Charred Onion, Black Garlic Emulsion & Oxeye Daisy

Riesling 'Aromathèque', Domaine Schwach, Alsace, France 2019

BBQ Sand Carrot*

Nasturtium, Radish & Smoked Sauce

Roasted Celeriac

Serving One: Warm Broth, Fine Herbs & Char Sui Bun

Serving Two: Broad Beans, Forage Mushrooms & Celeriac Spelt

Grüner Veltliner, Rainer Wess, Krem Valley, Austria 2020 (Vg)

Pittormie Courgette

Linseed, Sorrel Emulsion & Courgette Velouté

Pressing Of Peace Hill Farm Parsnip*

Confit Onion, Wild Garlic, Cauliflower & Roots Glaze

Trousseau, Bodega Miras, Patagonia, Argentina 2021

Castleton Farm Raspberries

Sweet Woodruff, Burnt Vanilla Meringue & Sweet Pastry

Marco Porello Birbet NV, Piedmont, Italy (Vg)

Seahills Farm Strawberries *

Tonka Bean Ice Cream, Sweet Cicely & Oat Tuile

Laface Maury Grenat, Languedoc-Roussillon, France (Vg)

5 Course Menu £65 pp | Matching Wine Flight £50 pp*

8 Course Menu £85 pp | Matching Wine Flight £65 pp

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

Pescatarian Tasting Menu

Preserved Truffle Puff *

Spoots & Tomato Tart *

'Ceaser Salad' *

'Takeaway Toast' *

Gusbourne Estate, Brut Reserve 2018, Kent, England (Vg)

Eassie Farm Asparagus *

Charred Onion, Black Garlic Emulsion & Oxeye Daisy

Riesling 'Aromathèque', Domaine Schwach, Alsace, France 2019

Line Caught Mackerel *

Piperade, Whipped Crème Fraîche & Escabeche sauce

Roasted Celeriac

Serving One: Warm Broth, Fine Herbs & Char Sui Bun

Serving Two: Broad Beans, Forage Mushrooms & Celeriac Spelt

Grüner Veltliner, Rainer Wess, Krem Valley, Austria 2020 (Vg)

Arbroath Smokie

Spring Peas, Roasted Parsnip & Beer Vinegar

Market Fish*

Wild Garlic, Cauliflower & Lemon Beurre Noisette

Trousseau, Bodega Miras, Patagonia, Argentina 2021

Selection of European & Scottish Cheeses

Newport Bakery Accompaniments (Supplement. £14)

Suggested Pairing - Ramos Pinto Quinta De Ervamoira 10 Years Tawny Port (Vg) (£5)

Newport Fondue

Buckwheat Waffle, Heather Honey & Thyme

(Supplement. £10)

Castleton Farm Raspberries

Sweet Woodruff, Burnt Vanilla Meringue & Sweet Pastry

Marco Porello Birbet NV, Piedmont, Italy (Vg)

Seahills Farm Strawberries *

Tonka Bean Ice Cream, Sweet Cicely & Oat Tuile

Lafage Maury Grenat, Languedoc-Roussillon, France (Vg)

5 Course Menu £65 pp | Matching Wine Flight £50 pp*

8 Course Menu £85 pp | Matching Wine Flight £65 pp

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