

Tasting Menu

Preserved Truffle Puff*

Squid Quiche*

'Caesar Salad'*

'Takeaway Toast'*

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

DD6 Salad*

Nettle Soubise, Crispy Quail Egg, Salad Cream & Pickles

Grillo, Fuedo Arancio, Sicily, Italy, 2021 (vg)

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, Broad Beans & Sauce De Piece

Rainer Wess, Gruner Veltliner, Kremstal, Austria, 2021 (vg)

Arbroath Smokie

Spring Peas, Roasted Parsnip & Beer Vinegar

Perthshire Beef Short Rib*

Braised Carrot, Beef Fat Crumb & Borderlaise Sauce

Montepulciano d'Abruzzo, Fabulas, Abruzzo, Italy, 2018, (vg)

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)

Arbuckle Farm Bramble

Frozen Woodruff, Bramble Jelly & Burnt Meringue

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 *

Drumloch Cheddar Quiche *

'Caesar Salad' *

'Takeaway Toast' *

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

DD6 Salad *

Nettle Soubise, Crispy Quail Egg, Salad Cream & Pickles

Fuedo Arancio, Grillo, Sicily, Italy, 2020 (vg)

BBQ Sand Carrot *

Escabeche Vegetable & Smoked Butter Sauce

Roasted Celeriac

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

Serving Two: Broad Beans, Forage Mushrooms & Celeriac Spelt

Distant Noises, Chardonnay, Mornington Peninsula, Australia, 2019 (vg)

Pittormie Courgette

House-made Ricotta, Linseed & Sorrel Emulsion

Pressing Of Peace Hill Farm Parsnip*

Confit Onion, Aubergine, Braised Carrot & Roots Glaze

Montepulciano d'Abruzzo, Fabulas, Abruzzo, Italy, 2018 (vg)

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)

Arbuckle Farm Bramble

Frozen Woodruff, Bramble Jelly & Burnt Meringue

Marco Porello Birbet NV, Piedmont, Italy

Seahills Farm Strawberries *

Tonka Bean Ice Cream, Sweet Cicely & Oat Tuile

Lafage Maury Grenat, Languedoc-Roussillon, France, 2020 (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

Parsnip Cake *

Tomato Tart *

'Ceaser Salad' *

'Takeaway Toast' *

Gusbourne Estate, Blanc de Blancs 2018, Kent, England (vg)

DD6 Salad*

Nettle pesto, Pickles & Gem Lettuce

Fuedo Arancio, Grillo, Sicily, Italy, 2020 (vg)

BBQ Sand Carrot*

Escabeche Vegetables & Smoked Sauce

Roasted Celeriac

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

Serving Two: Broad Beans, Forage Mushrooms & Celeriac Spelt

Distant Noises, Chardonnay, Mornington Peninsula, Australia, 2019 (vg)

Pittormie Courgette

Linseed, Sorrel Emulsion & Courgette Velouté

Pressing Of Peace Hill Farm Parsnip*

Confit Onion, Aubergine, Braised Carrot, & Roots Glaze

Montepulciano d'Abruzzo, Fabulas, Abruzzo, Italy, 2018, (vg)

Castleton Farm Raspberries

Sweet Woodruff, Burnt Vanilla Meringue & Sweet Pastry

Marco Porello Birbet NV, Piedmont, Italy (vg)

Seahills Farm Strawberries *

96% Chocolate & Sweet Cicely

Lafage Maury Grenat, Languedoc-Roussillon, France, 2020 (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 *

Squid Quiche *

'Ceaser Salad' *

'Takeaway Toast' *

Gusbourne Estate, Blanc de Blancs 2018, Kent, England (vg)

DD6 Salad *

Nettle Soubise, Crispy Quail Egg, Salad Cream & Pickles

Fuedo Arancio, Grillo, Sicily, Italy, 2020 (vg)

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

Distant Noises, Chardonnay, Mornington Peninsula, Australia, 2019 (vg)

Arbroath Smokie

Spring Peas, Roasted Parsnip & Beer Vinegar

Market Fish*

Aubergine, Jerusalem Artichoke & Lemon Beurre Noisette

Montepulciano d'Abruzzo, Fabulas, Abruzzo, Italy, 2018, (vg)

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)

Arbuckle Farm Bramble

Frozen Woodruff, Bramble Jelly & Burnt Meringue

Marco Porello Birbet NV, Piedmont, Italy (vg)

Seahills Farm Strawberries *

Tonka Bean Ice Cream, Sweet Cicely & Oat Tuile

Lafage Maury Grenat, Languedoc-Roussillon, France, 2020 (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.