



## **Beer and food tasting Menu**

**12th April 2019**

**Arrive- 7 to sit down 7:30pm**

**£59**

### **To Start**

Jersey royal potato soup, English asparagus, confit egg yolk soldier

### **Starter**

Cured and torched mackerel, salad of Isle of Wight tomatoes, basil and tomato sorbet

### **Main Course**

Lamb rump and smoked shoulder, wild garlic chimichurri, goat's curd, grape mustard pomme puree

### **Pre-Dessert**

Orange dusted doughnut, tonka bean cremeux

### **Dessert**

Dark chocolate and salted caramel bavarois, stout ice cream



**All Bookings will require a non-refundable £5 per person deposit on booking**

**Vegetarian menu available on request**

**Due to the nature of the event we have no gluten free alternative beer and food offering,  
All other allergies please make us aware on booking**