



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**