



B I S T R O

**Chef's Selection Menu**

**£58**

**Drinks Pairing**

**£42**

Old Winchester cheese tart, quince, thyme

Smoked haddock beignet, parsley aioli, lemon

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Sourdough bread, balsamic & olive oil

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Isle of Wight tomatoes, cashew, basil, PX dressing

**2023 'Pinot Noir Rose' Stefan Winter – Germany**

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Wild prawn cannelloni, scallop XO, kohlrabi

**2022 'Horsmonden Dry' Davenport – East Sussex, UK**

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Chalk Stream trout, fennel, dill sauce

**2022 'Calcaires Nord' Benoît Gil - Côtes de Thongue, France**

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Dartmoor venison, smoked beetroot, cavolo nero

**2021 'Le Petit Saint Vincent' Josef Dominique – Saumur**

**Champigny, France**

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Vanilla custard tart, blackberry, meringue

**NV 'Cuvee Chérie' Nyetimber – W. Sussex & Hampshire, UK**

Please inform a team member of any dietary requirements

1An optional service charge of 12.5% will be added to the bill