



H I B I S C U S

Heritage tomato

Apple, pear, parmesan

75ml Nyetimber Classic Cuvee NV

Sea-bass ceviche

Mango, red pepper, lime

75ml Peth Wetz Estate Riesling Rheinhessen 2019

Pork

Parsley, bacon, brioche

75ml Journeys End Haystack Chardonnay MV

BBQ monkfish

Lemongrass, coconut, coriander

100ml Ultimate Provence AOP Cotes de Provence 2019

Slow cooked lamb

Potato, caramelised shallot, basil oil, almond

100ml Quinta de la Rosa Estate Tinto 2018

British strawberry

Tarragon, vanilla

75ml The Bulletin Zinfandel Rose

The Forbidden fruit

Featuring Delapré rhubarb

75ml Nyetimber Cuvee Chérie

£60 per head

£100 per head with wine flight



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Vegetarian tasting menu

Heritage tomato

Apple, pear, parmesan

Roast garlic tart

Lemon, chicory

Textures of artichokes

Ricotta, truffle

Butternut squash

Wild mushroom, rosemary

Pea & asparagus risotto

Mint

British strawberry

Tarragon, vanilla

Caramelised banana mille feuille

Praline ice cream

Petit fours

£60 per head

Available with wine flight