

TASTE OF HAMPSHIRE

STARTERS

Roasted sweet corn soup (v)

cacao oil, citrus essence

Burrata from Corato, Puglia (v)

carrot ketchup, pine nut, candied baby carrots, sourdough

House cured mackerel

lightly torched, pickled radish, brown butter hollandaise

MAINS

Baked Secretts Farm aubergine (v)

tomato, watercress emulsion

Fillet of Dover sole

fennel & orange salad, caper & lemon brown butter sauce

Aubrey Allen dry aged rib-eye 10oz

spinach, triple cooked potatoes, Béarnaise espuma

DESSERTS

Seasonal vacherin

blackberry, clotted cream

Apricot & nectarines

coriander pesto, lime avocado sorbet

Mint & chocolate

Guanaja ganache, crunchy cocoa nibs & mint ice cream

Choose one dish per course

65 per person



*Please inform your server for any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill. Prices include VAT.*

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