



Taste of The Summer Menu

6 courses | £65 (5 Paired Glasses | £30)

8 courses | £80 (7 Paired Glasses | £40)

One

English Garden Pea & Wasabi Broth ~ Coconut Foam ~ Spiced Pumpkin Bread

Borgo San Leo Prosecco Brut

Two

Creedy Carver Chicken Thigh ~ Smoked Ham & Foie Gras ~ Roulade ~ Lilly's Brioche ~ Summer Peach Various Ways

2017 Laroche Rosé de la Chevaliere

Three

Dressed Start Bay Crab ~ Tartlet ~ Shallot Confit ~ Celery Root Ice Cream ~ Squid Ink Tuille

2018 Miopasso Pinot Grigio

Four

Borough Farm Beef "Chez Isabelle" ~ BBQ Artichoke ~ Smoked Potato ~ Rosscoff Onion ~ Jerez Jus

2017 Blue Horn Malbec

Five (8)

Start Point Hake Roasted in Noisette Butter ~ Pettit Pois A La Francoise

2017 Haut Poitou Sauvignon Blanc Marcel Martin

Six

Crème Fraiche Mousse ~ Caramelised Banana ~ Banana and Passion Fruit Sorbet

Seven

Kitley Raspberries ~ Champagne ~ Tartlet

Dessert wine

Eight (8)

Chefs Cheese Selection ~ Pickled Celery ~ Seasonal Chutney ~ Artisan Biscuits

Vintage Port

Fish may contain bones ~ Game may contain shot ~ Our nuts most certainly contain nuts

For all allergen inquiries please talk to a member of staff

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Jamie x