



CHEF'S TABLE MENU

*White bear's honey and miso-glazed confit
pressed dingley dell pork belly*

Isle of Wight tomato, mango, coriander and chilli salsa, lime pork puff

Eclat Malbec Rosé

Gressingham duck breast

Mixed herbs, giant couscous, Kohlrabi remoulade, White Bear
honey and orange sauce

Te Henga Pinot Noir

Beetroot and fennel cured chalk stream trout

Blinis, Brie, White Bear truffle honey and chilli cured yolk, caviar

Casa Canevel Prosecco Rosé

Creamy polenta, grilled scottish mackerel fillet,

White Bear honey glazed crispy streaky bacon, salsa verde

Assyrtiko, Kintonis Winery

Panna cotta

Macerated English strawberries, White Bear honeycomb,
almond shortbread

La Fleur D'or Sauterne

