



CHEF'S TABLE MENU

*Whitebear 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, whitebear truffle honey and chilli cured yolk, caviar
Nyetimber Classic Cuvée or Casa Canevel Prosecco Rosé

Creamy polenta, grilled scottish mackerel fillet,

whitebear honey glazed crispy streaky bacon, salsa verde
Assyrtiko, Kintonis Winery

Panna cotta

macerated english strawberry, white bear
honeycomb, almond short bread
La Fleur D'or Sauterne

