

4 Thursdays

AT VENTNOR BOTANIC GARDENS

5 COURSE TASTING MENU

Amusebouche

GALLYBAGGER GOUGER

smoked caviar

Course 1

IOW GIN CURED CHALK STREAM TROUT

citrus crème fraîche - compressed cucumber - beetroot gel - trout roe

Course 2

CONFIT FREE RANGE CHICKEN LEG

romesco sauce - marinated artichoke heart - crispy sowbelly -
black olive ash - smoked garlic - botanic herbs

Course 3

ROASTED IOW LAMB RUMP

whipped confit garlic & potato puree - braised heritage carrots -
honey - kale crisp - port reduction

Palate cleanser

BLOOD ORANGE GRANITA

Course 4

PISTACHIO BUTTER PARFAIT

torched grapefruit - crystalised white chocolate

Course 5

LANGRES

olive oil cracker - black grapes

4 Thursdays

AT VENTNOR BOTANIC GARDENS

3 COURSE TASTING MENU

Amusebouche

GALLYBAGGER GOUGER

smoked caviar

Course 1

IOW GIN CURED CHALK STREAM TROUT

citrus crème fraîche - compressed cucumber - beetroot gel - trout roe

Course 2

ROASTED IOW LAMB RUMP

whipped confit garlic & potato purée - braised heritage carrots -
honey - kale crisp - port reduction

Palate cleanser

BLOOD ORANGE GRANITA

Course 3

PISTACHIO BUTTER PARFAIT

torched grapefruit - crystalised white chocolate

4 Thursdays

AT VENTNOR BOTANIC GARDENS

PLANT BASED 5 COURSE TASTING MENU

Amusebouche

POLENTA CHIP

aioli - chives

Course 1

CRUSTED CAULIFLOWER

garlic yogurt - pomegranate - fresh mint

Course 2

CARAMELISED EGGPLANT

miso - sesame - charred baby leeks - crispy cavolo nero

Course 3

WILD MUSHROOM RISOTTO

white truffle oil - marinated artichoke heart - toasted pine nuts

Palate cleanser

BLOOD ORANGE GRANITA

Course 4

CARAMELISED PEACH

honeycomb - rum soaked raisins - blackcurrant sorbet

Course 5

DARK CHOCOLATE TORTE

sea salt - candied hazelnuts - caramel ice cream

4 Thursdays

AT VENTNOR BOTANIC GARDENS

PLANT BASED 3 COURSE TASTING MENU

Amusebouche

POLENTA CHIP

aioli - chives

Course 1

CRUSTED CAULIFLOWER

garlic yogurt - pomegranate - fresh mint

Course 2

WILD MUSHROOM RISOTTO

white truffle oil - marinated artichoke heart - toasted pine nuts

Palate cleanser

BLOOD ORANGE GRANITA

Course 3

DARK CHOCOLATE TORTE

sea salt - candied hazelnuts - caramel ice cream