



CHAPEL DOWN WINE DINNER

Tuesday 25th August, 2026

Canapés

Buffalo Mozzarella, Parma Ham, Garlic Focaccia

Tuna Tartare, Avocado, Apple Ponzu

Rock Oysters, Pineapple & Chilli Salsa

Chapel Down Brut NV

Wild Seabass Ceviche, Watermelon, Radish, Aji Amarillo

Bacchus

Native Poached Lobster Ravioli, Samphire, Lemongrass & Coconut Bisque

Brut Reserve 2021

Ballotine of Guinea Fowl, Crispy Wing, Truffle Gratin, Hispi Cabbage

Kits Coty Chardonnay

Peach Melba Tart, Raspberries, Archer's Marscarpone

Rose NV

£115 per person

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you.
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.