

HOLDSWORTH HOUSE

HOTEL & RESTAURANT

EIGHT-COURSE TASTING MENU

£95 PER PERSON

Recommended wines are priced individually below
or served as a full flight for £65 per person

MENU

Chef's amuse bouche



Isle of Wight tomatoes

tomato consommé, mixed herb, pickled celery, avocado, garden cress

Wine recommendation: Bacchus 2022, Lyme Bay, England - 100ml £11.95



'Fish finger' langoustine

shellfish tapioca, seaweed, bisque

Wine recommendation: Albarino 2023, Teranis, Ria Baixas - 100ml £9.90



Confit salmon

salmon and cod-roe beignet, courgette, heritage tomatoes, Parisienne potato, Romesco sauce

Wine recommendation: Chablis 1er Cru 2023, Domain de Meuliere, Les Fourneaux - 100ml £17.25



Salt-aged Yorkshire duck

duck liver parfait, duck leg croquette, chicory jam, carrot, 5-spiced jus

Wine recommendation: Rioja Gran Reserva 2004, Bodegas Urbina, Spain 125ml £16.00



55% Chocolate mousse

cherry sorbet, poached cherries, almond milk

Wine recommendation: Grahams Late Bottled Vintage Port 50ml £7.50



(Cheeseboard £18.50 supplement)



Strawberry and caramelised white chocolate custard

English strawberries, strawberry sorbet, white chocolate aero

Wine recommendation: Muscat de Frontignan, Chateau de la Peyrade 50ml £6.50



Freshly ground coffee or a selection of teas, petits fours

August 26. Menu subject to change. Some menu items contain allergens and there is a risk that traces may be in any other food served here. We understand the dangers to those with severe allergies so have recorded which menu items contain any of the 14 UK Government-listed allergens as an ingredient. Please speak to a team member who can provide you with this information and may be able to help you make an alternative choice. All prices are inclusive of VAT but exclusive of service charge. An optional service charge of 10% will be added to parties of 6 or more.