MAIDS HEAD HOTEL

Tasting menu

i.

Chef's amuse-bouche

ii.

Mushroom "scallop"

King oyster mushroom scallops, mushroom dashi, mushroom purée, crispy enoki, cep dust

Classic Chardonnay 'Metal Label', Berton Vineyard

iii.

Clarke's beef fillet

Pan-seared beef fillet, fondant potato, wild mushroom and spinach fricassée, pancetta lardons, heritage carrots, beetroot purée, beef jus

Pinot Noir, Viña Edmara

iv.

Homemade sorbet

v.

Swannington farm-to-fork duo of pork

Pork belly and roasted pork fillet, blackened cucumber, lovage emulsion, locally made black pudding rösti, sheep's yoghurt, mint oil, apple and pork sauce

Côtes du Rhône

vi.

Crème caramel

Vegan local espresso crème caramel, pistachio biscotti, rhubarb gel, rhubarb sorbet

Sauternes, Castelnau de Suduiraut

vii.

Coffee & petits fours

Add an English cheese board £10

Tasting menu £70 | With wine flight £100

Please inform a member of staff about any allergies or dietary needs, as we have additional information and options for you.

Please note a discretionary 10% service charge will be added to the bill. Please let us know if you'd like it removed.

TWO AA ROSETTES

Winner · Taste of England 2026

WINE PRESS