

Join us for an exclusive Sherry dinner with Marcelino Piquero, ambassador for Fernando de Castilla, in collaboration with The Solent Cellar.

Hosted in our Private Dining Room, the evening will start with a sherry aperitif, followed by four exquisite courses, perfectly paired with a different Sherry to bring out the depth and character of these exceptional wines, and then finish with a sherry digestif.

Marcelino will guide you through the tasting experience, sharing his expertise and insights on each pairing for a truly memorable evening.

Aperitif Served on arrival

Hand Dived Shetland Scallop, Smoked Carrot Puree, Caper Raisin Gel

Pig Cheek, Beetroot, Apple Purée, Pork Quaver

Classic Amontillado

Roasted Breast of Pheasant, Roasted Celeriac and Butternut, Cavolo Nero, Pickled Blackberry Jus Antique Amontillado

Dark Chocolate Tart, Cherry Compote, Clotted Cream Ice Cream

Classic Pedro Ximénez

Digestif
Coffee and Petit Fours

Wednesday 5th November | 7pm

£80 per person

Payable in full at the time of booking. Non-refundable, non-transferrable. Please advise the team of any special dietary requirements at the time of booking

Book now