



Chef's Seven Course Experience Menu

Our Head Chef Jim Verity brings a wealth of experience to the Rhinefield House kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 2 Rosettes. Jim's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Jim invites you to sit back, relax, and enjoy this culinary adventure.

Jim Verity
Head Chef



Two AA Rosettes for
Culinary Excellence



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.

RHINEFIELD HOUSE
HOTEL



CHEF'S EXPERIENCE MENU

Pea and watercress soup, lemon crème fraiche and mint (v)
(kcal 237)

Perfectly paired with Petit Papillion Grenache Rose

Guinea fowl terrine, crispy skin, caramelised orange and chicory salad

(kcal 290)

Perfectly paired with Spy Valley Pinot Noir

South Coast crab ravioli, green chilli sauce and coconut

(kcal 150)

Perfectly paired with A20 Albarino

Halibut, squid ink risotto, onion puree and fennel velouté

(kcal 235)

Perfectly paired with La Chablisienne Chablis Le Finage

Hampshire lamb rack, crispy braised shoulder, wild garlic, peas, courgette and mint

(kcal 537)

Perfectly paired with Journey's End Single Vineyard Shiraz

Lemon, raspberry and basil

(kcal 169)

Milk and honey, New Forest honeycomb parfait, milk sorbet

(kcal 214)

Perfectly paired with Petit Guiraud Sauternes

Coffee, tea, chef's petit fours

£85 per person for food

£135 per person for food and wine

To be ordered by the whole table – last orders 8.30pm

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.