



## *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.

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

**Jim Verity**  
Head Chef



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



Two AA Rosettes for  
Culinary Excellence

**RHINEFIELD HOUSE**  
HOTEL



**CHEF'S VEGAN EXPERIENCE MENU**

**Pea and watercress soup, lemon and mint**  
(kcal 237)

**Isle of Wight heritage tomato, consommé, onion tuile, pickled chilli**  
(kcal 112)

**Salt baked beetroot, crispy tofu, chicory, nasturtium and soy dressing**  
(kcal 104)

**Purple sprouting broccoli, tempura stem, charred orange and fennel**  
(kcal 96)

**Roasted courgette and red pepper, confit fennel, Kalamata caramel**  
(kcal 81)

**Lemon, raspberry and basil**  
(kcal 85)

**Poached pineapple, lime and cardamom sorbet, bitter orange gel**  
(kcal 86)

**Coffee, tea, chef's petit fours**

**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.

**£85 per person**

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