



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 mint soup
(kcal 237)

**Isle of Wight heritage tomato, consommé, tomato caviar,
pickled chilli**
(kcal 338)

**Salt baked beetroot, crispy tofu, chicory, nasturtium and
soy dressing**
(kcal 389)

Tenderstem broccoli, tempura stem, charred orange and fennel
(kcal 310)

Harissa spiced aubergine, lentil, smoked potato velouté, gremolata
(kcal 613)

Pineapple carpaccio, passion fruit and mango sorbet
(kcal 85)

Mango and coconut
(kcal 466)

Coffee, tea, chef's petits fours

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.

£90 per person

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