

Our tasting menus, created with Head Winemaker Simon Roberts are designed to highlight the art of wine & food pairing. Every dish tells a story of the places, producers & people that shape our award-winning wines.

RIDGEVIEW 'LIMITED RELEASE' WINE FLIGHT MENU for two £99.50

Dishes are to share. Guests enjoy a wine flight each.

West Country monk 'Fish & Chips'

Breaded monkfish tail, straw fries, fennel mayo

Blanc de Blancs 2019 50ml

Free range chicken, leek & green peppercorn terrine

Sweet tomato jam, Sussex black olive focaccia crostini

Rosé de Noirs 2020 50ml

Roasted cauliflower (ve)

Caramelised cauliflower purée, pickled raisins, dukkha

Single Estate Oak Reserve NV 100% Chardonnay 50ml

Confit Sussex lamb breast

Mint jelly glaze, sugar snap peas, cashew cream

Single Estate Sparkling Red Reserve, 100% Pinot noir 50ml

Blood orange, asparagus, watercress, fennel & mint salad (ve)

*This is a sample menu and may be subject to changes throughout the season

Please note: Our pairing menus have been thoughtfully curated to offer a complete & balanced experience. As such, we are unable to accommodate substitutions on wine pairings or dishes. (V)=suitable for vegetarian diet (ve)=suitable for vegan diet

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RIDGEVIEW 'SIGNATURE' WINE FLIGHT MENU for two £67.50

Dishes are to share. Guests enjoy a wine flight each.

West Country monk 'Fish & Chips'

Breaded monkfish tail, straw fries, fennel mayo

Bloomsbury NV 50ml

Fresh nori vegetable roll (ve)

Summer vegetables, avocado, black sesame, rice noodles, mango, ginger & pickled chilli. Peanut dipping sauce

Cavendish NV 50ml

Free range chicken, leek & green peppercorn terrine

Sweet tomato jam, Sussex black olive focaccia crostini

Fitzrovia Rosé NV 50ml

Blood orange, asparagus, watercress, fennel & mint salad (ve)

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RIDGEVIEW 'VEGETARIAN' WINE FLIGHT MENU for two £75

Dishes are to share. Guests enjoy a wine flight each.

Fresh nori vegetable roll (ve)

Summer vegetables, avocado, mango, rice noodles black sesame, ginger & pickled chilli. Peanut dipping sauce

Cavendish NV 50ml

Whole oven baked Cricket St. Thomas Camembert (v)

Grilled peaches with honey & thyme, Sussex sourdough toast

Rosé de Noir 2020 50ml

Roasted cauliflower (ve)

Caramelised cauliflower purée, pickled raisins, dukkha

Single Estate Oak Reserve, 100% Chardonnay NV 50ml

Blood orange, asparagus, watercress, fennel & mint salad (ve)

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