

# TASTING MENU

5 COURSES £65  
5 COURSES WITH WINE PAIRING £100

Jerusalem artichoke soup with blue cheese,  
burnt pear purée and walnut bread (V) (N)

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Marmite glazed BBQ mackerel with chipotle pickled cucumber,  
grilled lettuce heart and buttermilk

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Confit chalk stream trout with braised lentils, smoked eel,  
herb mayo and semi-dried tomato

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Venison haunch with braised faggot, parsnip purée,  
confit pink fir potato and shallot vinegar

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Passionfruit soufflé with black sesame ice cream (V)

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes  
on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be  
added to your bill.

**Find us on Instagram @aviatorhampshire**