



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 pairings 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 buttermilk soup (v)
(kcal 263)

Perfectly paired with Nyetimber Classic Cuvée, Brut

Wild mushroom and ricotta ravioli
(kcal 389)

Perfectly paired with Spy Valley Pinot Noir

Seared scallop, grelot onion, pea purée, Parmesan
(kcal 289)

Perfectly paired with A20 Albarino

Turbot, chilli squid, bisque and coconut
(kcal 506)

Perfectly paired with La Chablisienne Chablis Le Finage

Hampshire lamb rack, crispy braised shoulder, peas, courgette, mint
(kcal 686)

Perfectly paired with Valdivieso Merlot

Red sorrel sorbet, white coriander, aero yuzu gel
(kcal 79)

**Smoked chocolate and whiskey pave, miso caramel, white chocolate
caramelised tuile**
(kcal 754)

Perfectly paired with Lafage, Maury Grenat

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 for food

£155 per person for food and wine

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