



Chef's Seven Course Experience Menu



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

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

RHINEFIELD HOUSE
HOTEL



CHEF'S EXPERIENCE MENU

Roast parsnip soup, coconut and honey (v)
(kcal 131)

Perfectly paired with Villa Saletta Spumante

Guinea fowl terrine, crispy skin, caramelised orange and chicory salad
(kcal 290)

Perfectly paired with Spy Valley Pinot Noir

South Coast seared scallop, roast cauliflower, parmesan and truffle
(kcal 61)

Perfectly paired with A20 Albarino

Halibut, squid ink risotto, onion purée and fennel velouté
(kcal 440)

Perfectly paired with La Chablisienne Chablis Le Finage

**Hampshire Venison loin, smoked aubergine, beetroot and crispy
celeriac**
(kcal 155)

Perfectly paired with Saletta Giulia

Lemon, raspberry and basil
(kcal 85)

**Milk and honey, milk ice cream, honeycomb parfait, bee pollen and
honey tuile**
(kcal 215)

Perfectly paired with Petit Guiraud Sauternes

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.

£85 per person for food

£150 per person for food and wine

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