

Tinwood

Wine Pairing Dinner

Amuse Bouche

Cucumber Gazpacho, tomato oil, white crab and chive

To Start

Burrata, charred Isle of Wight tomatoes, basil oil, balsamic and smoked sea salt

Main Course

Chargrilled Flat Iron Steak & Garlic Buttered King Prawn, chimichurri, crispy potato chips and watercress

To Finish

White Chocolate & Pistachio Iced Parfait, strawberries and mint

The finer details

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.



THE SHIP

RESTAURANT & BAR