

Combining the best local produce  
with the skill and technique of the kitchen  
in order to bring you the best of 27. Enjoy...



## Sample Spring Menu 1

Canapés

Isle of Wight garlic velouté

\*

Homemade charcoal bread  
and Marmite butter

\*

Taste of Hampshire

(Tomato, mozzarella & rapeseed)

\*

Brixham scallops, shrimp & seaweed ravioli

\*

Angus rib-eye & burnt butter hollandaise

\*

Whipped Blacksticks, apple & Pecan

\*

Signature crème brûlée

£49 per person

## Sample Spring Menu 2

Canapés

Isle of Wight garlic velouté

\*

Homemade charcoal bread  
and Marmite butter

\*

Taste of Hampshire

(Tomato, mozzarella & rapeseed)

\*

Rabbit terrine, cucumber & wasabi

\*

Brixham scallops, shrimp & seaweed ravioli

\*

Angus rib-eye & burnt butter hollandaise

\*

Whipped Blacksticks, apple & Pecan

\*

Rhubarb, steamed yogurt & pistachio

\*

Signature crème brûlée

£59 per person

**The entire table must have either Menu 1 or Menu 2.**

Please inform staff of any dietary requirements, allergens or dislikes so that we can adapt our menus.

Restaurant 27 operates a policy of no E-cigarettes.

Menu subject to change without notice according to season/availability