



JOURNEYS
WINE BAR AND RESTAURANT



TASTING MENU

Our Tasting Menu is Based on our most popular and signature dishes.

Our Tasting Menu has to be enjoyed by the whole table.

To Start ;

Small Amuse Bouche to Begin

1st Course

Homemade Langoustine Agnolotti, Tiger Prawns, Parsley and Lemon Beurre
Noisette , Fresh Chilli and Spring Onions

2nd Course

Smoked Duck Breast Carpaccio, Honey Glazed Figs,
Garlic Croutons, Pistachio Mayo

3rd Course

Pan Fried Fillet Of Local Hake, Homemade Leeks Veloute, Hasselback Potatoes,
Tenderstem Broccoli

OR

Romney Marsh Lamb Rump, Pomme Anna, Baby Carrots, Kalamata Olive
Tapenade, Rosemary Jus

Additional Course £8.99

Baked Perlas Blue Cheese, Journeys Crumpet,
Honey and Walnuts

5th Course

Journeys Crunchie, Salted Caramel, Honey Roasted Peanuts, Vanilla Ice Cream
(D,Sy)

£58.95 PP

Wine Flight ; £39.50 PP