



Chef's Table Bistro

JANUARY & FEBRUARY MENU

Starters

Iberico ham croquette, BBQ aubergine purée, winter salad
£9.75

French onion soup, Gruyère croûte (v and vegan)
£8.25

Smoked trout mousse, smoked eel, green onion and sugar snap
£10.75

Pan seared scallops, chestnut velouté, apple, pancetta and watercress
£14.50

Frittata, infused with black truffle (v)
£9.50

Torteloni of rabbit, ranchera cream, dried ceps
£10.50

Mains

Wild boar loin, roasted, boar faggot, garlic pomme purée, juniper
£26.50

Roasted monkfish, spiced coconut dal
£24.50

Guinea fowl Ballantine, truffled mushroom ravioli, Madeira velouté
£22.75

Wood mushroom ravioli, spinach cream sauce (v)
£22.50

Turbot, studded with smoked salmon, Riesling wine, sage, parmentier potato
£27.00

Sticky rice balls, tamarind rasam ragoût (v and vegan)
£19.95

Pheasant pie, breast of pheasant, caramelised onion and lardons, rosti potato
£23.00

Desserts

Apple crumble, apple sorbet, caramelised pecan, Calvados anglaise
£8.50

Warm bitter chocolate tart, clotted cream ice cream
£9.25

Tiramisu
£9.50

Lemon meringue pie, dehydrated lemon
£8.95

Poached pear sable, kirsch sabayon
£9.25

Sorbets, crisp meringue, black fruits (gluten & dairy free)
£9.25

This month's cheeses, relish, celery and grapes
£10.75

On arrival, please advise a member of staff of any allergies.
We use many allergen products in our kitchens and unfortunately cannot guarantee dishes are trace free.

For tables of 6 or more a discretionary 12.5% service charge will be added to the bill.



Chef's Table Bistro

TASTING MENU

We are delighted to be able to offer the tasting menu below.

In order to make the most of this unique dining experience, we ask that everyone on your table is served from the tasting menu.

Iberico ham croquette, BBQ aubergine purée, winter salad



Pan seared scallops, chestnut velouté, apple, pancetta and watercress



Wild boar loin, roasted, boar faggot, garlic pomme purée, juniper

or

Turbot, studded with smoked salmon, Riesling wine, sage, parmentier potato



Lemon meringue pie, dehydrated lemon



This month's cheeses, relish, celery and grapes

£49.95



WINE FLIGHT

Averys Bristol Fashion Amontillado Sherry

If you're not yet a convert to the wonderful array of flavours of top quality sherry, here's a great place to start. This is a rich, nutty, dry Amontillado from the famous Barbadillo family. A richer style, aged under flor then allowed to oxidise and blended traditionally using the solera system. Rich and long.



L'Epiphanie de Bordeaux Blanc 2020

This gorgeous white is a beauty from a 5-star vintage. It's pure Sauvignon Blanc, picked at the peak of ripeness, with remarkable intensity of lush fruit, creamy weight and mineral freshness.

A luxurious dinner party white. Superb with fine seafood.



G.D. Vajra Lagarbiana Barolo 2016

This is the inaugural vintage of Lagarbiano Barolo, the grapes for which were sourced from two steep blocks on the west side of the region. There the soil is calcareous, which brings a freshness to the wine. From an outstanding, classic vintage, the wine is aromatic, with dark cherry and rose petal notes.

A fine match for game or red meats or wild mushroom croustade.

or

Domaines Schlumberger Riesling Grand Cru Kessler 2017

This fine estate was founded in 1810 by Nicolas Schlumberger. In recent years, they have converted to organic viticulture, with an eye to biodynamic practices too. Kessler Grand Cru is a well protected, steep, sunny slope, with pink sandstone soils. From a fine vintage, the wine is intense, ripe and finely poised.



Pillitteri Estates Reserve Vidal Icewine (20cl) 2015

Gary Pillitteri made his first icewine in 1988. Gary went on to found one of the Niagara Peninsula's most successful cellars, now with over 800 top international and national awards. This Reserve wine can only be made in outstanding vintages, making it a rare treat. The grapes can only be picked when they are frozen, so this is a true labour of love.



Averys 10-Year-Old Tawny Port (50cl) NV

Aged in oak casks rather than in bottle, this exceptionally fine blend has developed some seriously nutty, woody notes. Perfect as a blue cheese accompaniment or as an excellent chilled dessert wine. This smooth, cask-aged port boasts wonderfully complex flavours: luscious, ripe fruit, Christmas cake richness and spice, all balanced by a moreish savouriness.

£42.50

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