



Chef's Table Bistro

MAY & JUNE MENU

Starters

Pressed ham hock, small pickles, mustard and corn emulsion
£7.95

Home cured salted cod, young asparagus, parmesan and olive oil
£8.75

Cornish crab and scallop Thermidor, sour dough croustade
£10.95

Pea and mint soup, sour cream and toasted pine nut (v and vegan)
£7.25

Sautéed chicken livers, crisp smoked bacon tart, soft boiled hen's egg, béarnaise
£8.95

Wild garlic risotto, young garden vegetables, crème fraîche, chervil and flowers (v, vegan available on request)
£7.95

Mains

Slow cooked rabbit leg, olives, spinach and tomato, prosciutto, truffle potato
£18.25

Sea bass, oven roasted, smoked haddock and crab mousse, dill and vermouth, parmentier
£18.75

Spiced lamb rack oven roasted, lamb tagine
£19.50

Roasted Romano pepper, cous cous, nuts and fruits, fennel puree, roasted pepper jus (v and vegan)
£16.95

Chicken ballotine, wild garlic and leek, morels and sauvignon, pommes Anna
£18.25

Sticky glazed short rib, oxtail croquette, apple salsa
£19.75

For this week's special vegetarian, fish and meat dishes, please ask a front of house member of staff

Desserts

Oeufs à la Neige, almond praline, dehydrated raspberry
£7.95

St-Emilion au chocolat torte
£8.25

Buttermilk pana cotta, ginger parkin, rhubarb compote, rhubarb ripple
£7.95

Lemon indulgence
£8.50

Warm mango tart, coconut milk ice cream, pineapple, lime and ginger salsa
£8.25

This month's cheeses, savoury biscuits, candied walnuts, relish and celery
£9.75



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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.

Pressed ham hock, small pickles,
mustard and corn emulsion



Cornish crab and scallop Thermidor,
sour dough croustade



Spiced lamb rack oven roasted, lamb tagine

or

Sea bass, oven roasted, smoked haddock and crab mousse,
dill and vermouth, parmentier



Lemon indulgence



St-Emilion au chocolat torte

£49.50



WINE FLIGHT

Caroso Montepulciano d'Abruzzo

Old vine fruit and long barrel aging has
produced a silky wine with great complexity.



Les Champ de Etoiles Chardonnay

Deliciously creamy and full, it offers stone
fruit with elegant minerally zip.



Los Hermanos Manzanos Reserva Rioja

The grapes for their fine Reserva were taken from 30 to 60
year old vines grown at 400 metres above sea level,
which produce fruit of gorgeous richness and complexity.

or

Domaine des Malandes Chablis

Classic Chablis, full of the seashell and mineral character
that devotees search for, alongside green apple and
intense lemon elegance.



R de Romer de Hayot sauternes

Sweet, complex with intense flavours and kept in
perfect balance by a linear backbone of crisp acidity.



Averys late Bottled Vintage Port

This port has been matured in cask producing rich,
warming, dark chocolate and plum flavours.

£32.50