



# Chef's Table Bistro

**NOVEMBER**  
WEDS & THURS Open from 5pm, last bookings 9.30pm  
FRI & SAT Open from 12pm till 4pm. Then from 5pm, last bookings 9:30pm

**DECEMBER**  
WEDS to SAT Open from 12pm till 12am, last bookings 9:30pm

NOVEMBER & DECEMBER

## Starters

Scallops, pan roasted, artichoke puree, artichoke crisp, parmesan fritter, walnut gastrique

£13.75

Kale spanakopita, harissa sauce, mint oil (v and vegan)

£8.95

Soft quail eggs, wood mushroom tartlet, chicken mousse, red wine and lardons

£9.50

Crab and lobster risotto

£16.50

Cauliflower bisque, fried capers (v and vegan)

£8.25

Marbled game terrine, pickled vegetables, hedgerow dressing

£9.75

Cured salmon and Cornish crab tian, sour cream and salmon caviar

£9.75

## Mains

Venison loin, poached in mulled wine, green apple and cranberry muesli, toasted, celeriac puree, bitter chocolate

£25.50

Fillet of brill, shellfish, samphire and lime

£24.75

Two bird roast, almond milk, glazed almond, charred shallot, juniper jus

£23.75

Eggplant, filled, curry and coconut dal (v and vegan)

£18.50

Fillet of beef, pan roasted, duck liver parfait, brioche, port and mushroom

£26.50

Lemon sole, scallop and crab mousse, grapes and sauternes sauce

£25.50

Cardamom tofu, lime greens, romano pepper schnitzels (v and vegan)

£19.50

## Desserts

Toasted hazelnut meringue, toffee ice cream, banana cream

£9.25

Treacle tart, clotted ice cream, custard

£8.75

Gratin of red fruits, tuile, red fruit sorbet

£8.75

Chocolate and orange

£8.95

Panna cotta, roasted figs, banyuls wine

£8.75

Cheesecake, pistachio, amaretti and mascarpone

£8.75

This month's cheeses, relish, celery and grapes

£9.75

## TASTING MENU - £49.50

*We are delighted to be able to offer the tasting menu below.  
To make the most of this unique dining experience we ask that everyone on your table is served from the tasting menu.*

Marbled game terrine, pickled vegetables, hedgerow dressing

Scallops, pan roasted, artichoke puree, artichoke crisp, parmesan fritter, walnut gastrique

Fillet of beef, pan roasted, duck liver parfait, brioche, port and mushroom

*or*

Lemon sole, scallop and crab mousse, grapes and sauternes sauce

Chocolate and orange

This month's cheeses, relish, celery and grapes

## WINE FLIGHT

### Dominique Piron Cote du Py Morgon 2018

A seductive, fruit-filled Morgon, one of Beaujolais' top Crus made by Dominique Piron's superb 14th generation estate. From one of the finest Morgon vintages, the wine has deep black cherry fruit, spice and a mineral structure.

### Roche Lacour Cremant de Limoux 2019

Elegant Sparkling wine from South France. Chardonnay dominant with Pinot Noir and Chenin Blanc - made in same way as Champagne to give a toasty and creamy palate. Lively acidity and bright gentle citrus and green orchard fruit.

### Zuccardi Concreto, Malbec 2019

Sebastián Zuccardi in one of South America's No.1 Winemakers, and Concreto is one of Argentina's finest wines. Aged in concrete vats to preserve the fruit purity and structure of the Malbec. Lots of blackberry and blueberry character with a savoury stone and dried mint character.

*or*

### Domaines Schlumberger S de Schlumberger 2018

Aromatic peachy Pinot Gris, Pinot Blanc, Pinot Noir and Muscat blend from an eminent Alsace estate, Schlumberger. Their 'S' range has been created as a 'grand tour' of the prestigious vineyards in the region. Matured on lees for a wonderful creamy note, this white is beautifully balanced and harmonious.

### Penfolds Father Grand Tawny

Father Grand Tawny is a blend of outstanding, cask matured wines, in this case with an average minimum age of 10 years. Based on Grenache, Shiraz, Mataro and smaller percentage of Cabernet Sauvignon, this magnificent tawny is uniquely Australian. Raisins, walnuts and dried orange peel and lush dried fruit.

### Andresen 10 YR Old White Port 50cl

Unique and delicious! Hand-harvested, carefully aged white Port. The wine is smooth and inviting with an abundance of dried fruit flavours, honey, wild flowers and a delicious long finish.

£49.50

WE ARE A CASHLESS RESTAURANT

**Table Reservations: 0117 9300 776**

*or* DM our Instagram account [thechefstable\\_bristol](#) *or* e-mail [conrad@cherrypickedcatering.co.uk](mailto:conrad@cherrypickedcatering.co.uk)

[www.chefstable.restaurant](http://www.chefstable.restaurant) [www.cherrypickedcatering.co.uk](http://www.cherrypickedcatering.co.uk)  
1a-2a Avon Crescent Hotwells BRISTOL BS1 6XQ

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.