

The CHEF'S TABLE

JULY & AUGUST MENU

Table d'Hôte

Two Courses £25 | Three Courses £30

Available Thursday to Saturday 12 til 2:30pm

A La Carte and Tasting Menu also available

Starters

Home hot smoked chalk stream trout, blini, rolled, citrus cream, smoked eel, frozen horseradish

Crisp jackfruit, satay, cucumber and radish, ponzu dressed (vegan)

Quail spatchcock, smoked on the coals, Caesar salad

Mains

Pan roasted hake, sea asparagus, asparagus, wilted spinach, Riesling and oyster, lemon oil

Lightly curried gratin of cauliflower, hand rolled cannelloni, leek and apple (v)

Fillet, beef medallions, peppercorns and mushrooms, rosti

Desserts

Black tea & pistachio chiffon sponge, roasted rhubarb, cardamom, honey, coconut rice pudding ice cream

Sorbets, frozen yogurt, summer fruits

Chocolate mousse, strawberry puree, dehydrated brownie, toasted almond, salted caramel cream

WE ARE A CASHLESS RESTAURANT

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.