

The CHEF'S TABLE

SEPTEMBER & OCTOBER MENU

Starters

Risotto, cooked in Bordeaux wine, wood pigeon, crisp beets, marinated blackberries

£12.75

Soup, Jerusalem artichoke, white onion and yeast foam (v & vegan)

£10.00

Duck livers, duck liver parfait, port veined, quince jelly, maple bacon brioche

£10.95

Ravioli, wood mushroom, pickled mushroom, parsley pearls, poached shallot cream sauce (v)

£12.75

Mackerel, crisp Kataifi pastry, Provençal sauce, basil & rocket pesto

£11.75

Seared scallop, dehydrated scallop roe, pumpkin and chive sponge, roasted pumpkin purée, sage beignet

£15.95

Pig, crispy ear, spiced trotter, potato and quail egg salad

£12.50

Mains

Grouse, breast finished on coals, confit leg, braised cabbage with pancetta and pine nut, Albert sauce, bread sauce cream, game chips

£38.50

Brill, Cornish crab mousse, sorrel & clam sauce, saffron potatoes

£34.00

Carrot cannoli, pickled carrot, confit aubergine mousse, puffed quinoa, black garlic

£30.00

Rabbit, leg, fennel seed and liver, braised, roasted loin, thyme and lemon, pomme purée, glazed shallot and sage jus

£34.50

Monkfish, blackened, cracked wheat, mussel broth, creamed polenta

£35.50

Venison, pan roasted loin, chocolate tortelloni, venison ragout, peppercorn and Madeira

£38.50

Mille-feuille, pearl onion glazed, port, coriander salt crust, baked celeriac purée, spiced parsnips, green Thai sauce (v) (vegan available)

£33.50

Desserts

Strudel, apple and crème pâtisserie, golden raisin ice cream, brown butter almond crumble, apple cider reduction

£9.75

Chocolate, chocolate sponge, chestnut crèmeux, pear mousse, caramelised pear, pear sorbet, candied violas (v) (vegan available)

£10.75

Set driftwood cheese and chive custard, Pearl Las, pickled grapes charred, walnut bread, savoury biscuits (v)

£11.75

Crêpe Suzette, Chantilly cream

£10.75

Frangipane biscuits, buttermilk panna cotta, rhubarb, goat's curd sorbet

£9.75

Warm chocolate fondant, black stout ice cream, praline

£12.75

Lemon sabayon, toasted pine nut tart, honey and mascarpone cream

£10.75

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.

A discretionary 12.5% service charge will be added to your bill, this will be equally split between the whole team.