

The CHEF'S TABLE

SEPTEMBER & OCTOBER MENU

Table d'Hôte

Two Courses £25 | Three Courses £30

Available Thursday & Friday 12 til 2:30pm

A La Carte and Tasting Menu also available

Starters

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

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

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

Mains

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

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

Fillet, beef medallions, stroganoff sauce

Desserts

Crêpe Suzette, Chantilly cream

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

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

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.