

# *The* CHEF'S TABLE

## NOVEMBER & JANUARY MENU

### Starters

Tartlet, wood mushroom and quail egg, chicken mousse, tarragon jus

**£12.75**

Scallops, caramelised, cauliflower purée lightly curried, pomegranate, golden raisin and caper dressing

**£15.95**

Trout, chalk stream, potted, watercress mousse, preserved lemon and dill

**£11.75**

Tagliatelle, rosemary butter, white truffle and dried cep (v)

**£11.50**

Pigeon, roasted breast, pearl barley, savoy cabbage and pancetta

**£12.75**

Velouté, celeriac and pear, smoked bacon foam, duck scotch egg

**£10.95**

Roasted shallot, tart, golden raisin and olive, warm beetroot hummus (vegan)

**£11.75**

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### Mains

Beef fillet, flamed, blue cheese rarebit croûte, ox cheek dauphinois, glazed onion, port jus

**£38.50**

Pistachio crusted hake, pumpkin bisque, herb oil

**£36.00**

Agnolotti, fava bean, flat leaf parsley, aglio e olio sauce (vegan)

**£33.50**

Venison, roasted striploin, cracked pepper, celeriac fondant, blackcurrants and apples

**£38.50**

Lemon sole, steamed, scallop and wood mushroom fricassée, braised lettuce and chive sauce

**£38.50**

Calves liver, tranche, lime and leeks, sauté potato

**£36.50**

Farinata, caramelised squash, mushroom beignet, warm tarragon vinaigrette (v)

**£30.00**

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### Desserts

Bread and butter, marzipan layered, marmalade ice cream, anglaise

**£10.50**

Pavlova, warm preserved clementines, Grand Marnier custard cream (vegan available)

**£9.75**

Torte, chocolate brownie, crisp caramel wafer, mirror glaze

**£10.75**

Ginger cake, savarin, banoffee ice cream, brandy snap

**£9.75**

Brûlée, spiced apple, plum sorbet, cinnamon sable

**£9.75**

Cashel Blue, set custard, crumbled Montgomery, walnut bread and biscuits

**£11.75**

Pears, roasted, honey parfait, toasted walnuts

**£10.50**

### 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.

# The CHEF'S TABLE

## 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.

Velouté, celeriac and pear, smoked bacon foam, duck scotch egg

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Scallops, caramelised, cauliflower purée lightly curried, pomegranate, golden raisin and caper dressing

•  
Beef fillet, flamed, blue cheese rarebit croûte, ox cheek dauphinois, glazed onion, port jus

or

Lemon sole, steamed, scallop and wood mushroom fricassée, braised lettuce and chive sauce

•  
Torte, chocolate brownie, crisp caramel wafer, mirror glaze

•  
Cashel Blue, set custard, crumbled Montgomery, walnut bread and biscuits

£62.50



## WINE FLIGHT

### Kir-Yianni Assyrtiko 2021

From the mountain slopes of Amyndeon, in NW Greece, comes this crisp, apple-fresh and citrusy white. It's from a renowned, 5th-generation winemaking family and uses the prized Assyrtiko grape.

Dazzlingly citrus fresh, elegant and crisp.



### Journey's End Winemaker's Selection Chardonnay 2021

Stellenbosch is home to South Africa's finest wines; including luscious Chardonnays with freshness, balance and elegance. Award-winning Journey's End make some of the best. Their oak-fermented, cask-aged 2021 is rich in fruit and subtle spice.



### Chateau Bellegrave Medoc 2014

Château Bellegrave is a modest, under-the-radar estate in premium Pauillac. But there's nothing modest about their wines. This fine claret, awarded 93pts, hailed from the miracle 2014 vintage. Now with eight years' maturity it's at its drinking best.

or

### Domaine de Bel Air Cuvée des Papillons 2021 Pouilly-Fume AOC

A remarkably fine, intense and citrusy Pouilly-Fumé from young winemaker Katia Mauroy at her 13th-generation family estate. This is today one of the appellation's most exciting domaines and 2021 is a 5-star vintage.

A dazzling, zesty, flinty white.



### Royal Tokaji Blue Label 5 Puttonyos

A regular Gold medalist, this sublime 5 Puttonyos Tokaji is a modern interpretation of this Hungarian classic. It's from the superb Royal Tokaji Company, founded in 1990. The 2017 is rich, sweet and complex with dazzling intensity and freshness.



### Averys 10-Year-Old Tawny Port

This smooth, cask-aged port boasts wonderfully complex flavours: luscious, ripe fruit, Christmas cake richness and spice, all balanced by a moreish savouriness.

£49.50

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