

The CHEF'S TABLE

FEBRUARY & MARCH MENU

Starters

Soup, arancini, wood mushrooms velouté, tarragon (v)

£11.75

Ravioli, oxtail, winter vegetable foam, burnt onion powder

£13.75

Scallops, chanterelles, kelp butter emulsion,
sweetcorn purée charred

£16.75

Venison, cured, juniper and bay pickled vegetables, red fruit

£13.25

Humitas, charred chard wrapped, truffle cheese,
toasted pine nuts, capers (vegan)

£11.25

Tortellino, nduja, calamari, Riesling foam, chive oil,
olive crumb

£14.50

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Mains

Pig, pork belly (Old Spot), harissa, braised cheek, cider
reduction, satay purée, cauliflower roasted

£36.50

Eggplant, Milanese, salt roast sugar loaf cabbage, kale,
halva and raisin (v)

£31.50

Brill, steamed, poached oyster, crab salad, crab consommé

£38.50

Duck, dry aged, skewered liver, maple leg, bone marrow
and leek confit, sherry, grapefruit jus

£38.50

Gnocchi, smoked, roasted cauliflower, sesame coated,
spinach cream, burnt lemon and Antica vermouth (vegan)

£35.00

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Desserts

Custard slice, glazed apple, rum, toffee ice cream

£10.75

Black Forest, meringue, Alaska

£11.50

Paris Breast, hazelnut mousseline, chocolate wafer

£10.50

Rhubarb tart, rhubarb panna cotta, rhubarb cream

£11.25

Lemon soup, fruit salad

£10.25

Artisan cheese, savoury biscuits, fig chutney

£12.00

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.