

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, 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.

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.

Venison, cured, juniper and bay, pickled vegetables, red fruit
Risotto, squid ink, sautéed lobster, glazed scallops, lemon parsley oil
Brill, steamed, poached oyster, crab salad, crab consommé
(extra course)
Beef fillet, butter basted, oxtail ravioli, creamed greens,
tarragon reduction
or
Monkfish, wellington, salt crust sugarloaf cabbage, Chardonnay
Lemon soup, fruit salad
Black Forest, meringue, Alaska
Artisan cheese, savoury biscuits, fig chutney (extra course)

5 courses - £64.00

7 courses - £84.00

(7 courses available lunch time and after 7.45pm)

WINE FLIGHT

Von Reben Pinot Noir Pflaz

The 2020 vintage, with all its sunshine, made for particularly fine quality. Gentle handling of the grapes and light oak, Von Reben sings with pretty fruit and a soft edge yet flavours that linger on the palate.

Dog Point 'Section 94' Organic Sauvignon Blanc, Marlborough 2019
Section 94 pushes the boundaries of Kiwi Sauvignon Blanc. It's a full-throttle, no-holes-barred, barrel-fermented white from this terrific Marlborough winery.

Trinity Hill Gimblett Gravels Marsanne Viognier,
Hawkes Bay 2019 – (Brill course)

The Viognier provides exotic aromatics of apricot, musk and jasmine and a luscious texture. Marsanne provides gentle honeysuckle flavours as well as structure and tension to balance the fullness of the Viognier.

Allée de Cantemerle Haut-Medoc 2015

Allée de Cantemerle is their superb second wine, using the grapes from younger vines. Cabernet Sauvignon and Merlot, aged a year in French oak barrels, this Left Bank claret makes exceptional drinking now.

or

Domaine Baud Les Premices Chardonnay Cûtes du Jura 2018

This fine Jura estate was founded in 1742 and, with the accumulated wisdom of nine generations, remains in the same family. They are sustainable in their approach, gaining Terra Vitis status in 2014. Just over half of their production is Chardonnay, here from some of their oldest vines, planted in 1930. Fermentation and ageing in seasoned oak barrels lends a creamy weight and roundness to the apple-fresh fruit. Tropical notes and a mineral zing.

Karl May Spätlese Organic Rheinhessen 2021

Made by brothers Peter and Fritz May, seventh-generation winemakers at the Karl May estate. They have a modern approach to winemaking, with eco-friendly methods in the vineyard and a non-interventional approach in the cellar. And it's reflected in the pure, vibrant fruit and finesse of their wines. Like this 2021 Spätlese, full of green apple and citrus, with finely balanced sweetness.

Baronesa de Vilar Rosè Port

Winemaker for the Baronesa is Alvaro Van Zeller, a member of one of the most famous families in the Douro. Van Zeller once owned the iconic Quinta do Noval. Light, fragrant with a delicate sweetness, perfect for berry and cream driven desserts.

Averys 10-Year-Old Tawny Port (cheese course)

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

5 Course £49.50 - 7 Course £69.50