

The CHEF'S TABLE

APRIL & MAY MENU

Starters

Pea and wild garlic soup, beignet, cappuccino (v & vegan)

£11.75

Steamed asparagus, basil, mascarpone ravioli, air dried ham, powder, beetroot, set Balsamic, frozen Parmesan

£13.95

Calamari, duck confit, ballotine, maple, crisp squid, light pork broth

£14.50

Quail egg, crispy, broad beans, white asparagus, pecorino foam (v)

£13.95

Chalk Stream trout, parfait, black sesame cracker, apple compressed, mustard vinaigrette

£13.95

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Mains

Roasted squab, truffle leg mousse, roasted baby beets, purée beets, Perigueux sauce

£39.50

Onion, roasted on coals, morel custard, nut roast, spring vegetable espuma, cep and onion powder (v & vegan)

£34.50

Beef fillet, blackened, braised morels, smoked marrow, charred leek purée, red wine

£39.50

Wild sea bass, en papillote, cockles, confit tomatoes & olives, bouillabaisse sauce, peas, sea asparagus

£37.50

Dover sole Meunière, fruits de mer

£39.75

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Desserts

Apple and apricot Charlotte, calvados cream

£10.75

Pistachio macaron, white chocolate ganache, strawberry sorbet, dehydrated strawberries

£11.50

Raspberry soufflé, ripple ice cream

£12.50

Vanilla Bavaois, apricot, lemon verbena (vegan available)

£10.75

Artisan cheese, roasted fig jelly, sugared walnut, savoury biscuits

£12.50

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.