

# 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.

**5 Course £64.00**

**7 Course £84.00**

(7 courses available lunch time and after 7.45pm)

Smoked eel cornet, Vichyssoise, lobster,  
lobster oil, classic champagne cocktail

*or*

Tomato confit, terrine, goats curd, pesto, tomato consommé,  
classic champagne cocktail (v & vegan)

(7 course)

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

*or*

Azeitão, pastry encrusted, pear, caramelised walnuts,  
spring salad (v & vegan)

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Roasted scallops, monkfish ceviche, white asparagus,  
pizzo cress, green olive espuma

*or*

Salt baked potato, ragout mushroom, blackened onion,  
morel espuma (v & vegan)

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Lamb, pressed shoulder, belly croquet, cannon roasted artichoke,  
artichoke purée, charred chicory, mint jelly, port reduction

*or*

Wild sea bass, fruits de mer

*or*

Wild garlic, tortellini, spinach and pea, balsamic carrot purée,  
pea veloute, carrot crisp (v & vegan)

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Vanilla Bavaois, apricot, lemon verbena (vegan available)

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Strawberries, macerated, strawberry mousse,  
white chocolate, ricotta panna cotta, mille feuille  
(vegan available)

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Cashel blue, custard, Montgomery tuille, roasted fig jelly,  
sugared walnut, savoury biscuits (vegan available)  
(7 course)

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### 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.