

# 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.

Lobster Pan Brioche Roll, Brown Crab Custard, Smoked Parmesan Sabayon, Fish Roe, Vanilla & Orange Dressing, Dill Oil  
*Peter Weber Pinot Gris, Alsace, France, 2019*

or

Crisp Courgette Flower, Pea Mousse, Basil Pesto, Pumpkin Seeds, Toasted, Green Tomato Gazpacho (V, Vegan Available)  
*Ixsir Altitudes Blanc, Batroun, Lebanon, 2021*

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Mille-Feuille, Whipped Goat Cheese, Lacto-Fermented Beetroot, Caramelised Banana Shallot Purée, Brandy-Glazed Carrots, Hazelnut Cream (V, Vegan Available)  
*Famille Bougrier "Les Secrets de Sophie" Tourraine, Loire, France, 2021*

or

White Crab, Compressed Apple Tian, Black Chickpea- Wafer, Cep Jelly  
*Assyrtiko Voila Vineyard, Lyrarakis, Crete, 2022*  
(7 Course Menu)

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Pan Seared Scallop, Corn Bread Pudding, Golden Raisin and Jalapeño Relish, Chilled Confit Tomato and Seafood Coulis, Popcorn Tuile  
*Illustrious Chardonnay, Sonoma, California, 2020*

or

Tartlet, Wood Mushrooms Ragout, Pickled Mustard Seeds, King Oyster Veil, Tarragon Caviar (V, Vegan Available)  
*Casa Silva Cool Coast Pinot Noir, Colchagua, Chile, 2021*

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Steak Au Poivre, Fillet, Cognac Flamed, Cream Sauce, Rosti, Straw Chips, Asparagus Mousse  
*Château la Coustarelle Athena, Cahors, France, 2017*

or

Red Mullet, Milanese, Zucchini & Squash Parisienne, Smoked Eggplant Mousse, Anchovy Emulsion, Plankton Oil, Chilli and Garlic  
*Chapoutier Les Tanneurs Saint Peray Blanc, Rhone, France, 2020*

or

Risotto Primavera, Garden Pea Arancini, Carrot and Courgette Brunoise, Tomato Concasse, Spinach Purée, Sweet Potato Crisp (V, Vegan Available)  
*Roberto Sarotto "Angeli" Dolcetto d'Alba, Piedmont, Italy, 2021*

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Apple Craquelin, Miso Crème Pâtissière, Calvados Compressed Apple, BBQ Blackberry Sauce  
*Brannland Claim Iscider, Vannasby, Sweden, 2018*

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Mango Soufflé, Coconut Ice Cream  
*Château Baulac Dodijos Sauternes, Bordeaux, France, 2020*

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Taralli Crackers, Whipped Driftwood, Barker Blue, Hereford Hop, Honey Pecans, Honey Tuille  
*St Tamas Mad Tokaji Late Harvest, Tokaji, Hungary, 2019*  
(7 Course Menu)

**5 Course £64.00 | 7 Course £84.00**

**WINE FLIGHT 5 Course £49.50 | 7 Course £67.50**

As mentioned on the website it is not always possible to have the 7 course tasting menu prior to 7pm, please check with your server.