

The CHEF'S TABLE

CHRISTMAS MENU

Starters

Velouté, Celeriac and Pear, Smoked Bacon Foam, Duck Scotch Egg (V & Vegan available)

£11.50



Tortellino, Nduja, Calamari Seared, Riesling Foam, Chive Oil, Olive Crumb

£14.00



Roasted Scallops, Kelp Butter, Winter Garden, Aromatic Nage

£17.50



Roasted Shallot, Tart, Golden Raisin and Olive, Warm Beetroot, Hummus (V & Vegan)

£12.75



Main Course

Duck, Dry Aged, Skewered Liver, Maple Leg, Bone Marrow and Leek Confit, Sherry, Grapefruit Jus

£38.50



Hake, White Crab and Langoustine Cannelloni, Provençal Bisque, Chervil and Pea Purée, Chilli and Lime Oil

£39.00



Venison, Roasted Striploin, Cracked Pepper, Celeriac Fondant, Blackcurrant and Apple

£39.50



Sweet Roasted Red Pepper and Shallot Pithivier, Fire Charred Vegetables,
Peppered Cognac Cream Sauce (Vegan)

£37.50



Chateaubriand, Garlic and Thyme Roasted, Beef Marrow Sauce, Bèarnaise, Straw Chips, Potato Croquette

£98.00 (Two to Share)



Desserts

Paris Breast, Hazelnut Mousseline, Chocolate Wafer

£12.50



Winter Trifle, Berry Cylinder, Lemon Thyme Mascarpone, Red Fruit Soup, Strawberry Jelly,
Pink Peppercorn Meringue, Sherbet

£14.00



Stem Ginger, Brûlée, Compressed Apple, Lemon Grass Biscuit (Vegan available)

£13.50



Artisan Cheese, Roasted Fig Jelly, Sugared Walnut, Savoury Biscuits

£14.50

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.