

The CHEF'S TABLE

AUGUST & SEPTEMBER MENU

Starters

Salmon Gravlax, Thai Green, Puffed Black Rice, Wasabi Pea Purée

£13.75

or

Tartlet, Chicken Livers Sautéed, Wood Mushroom Ragout, Soft Quail Eggs, Hollandaise

£14.50

or

Crisp Courgette Flower, Pea Mousse, Basil Pesto, Pumpkin Seeds, Toasted,
Green Tomato Gazpacho (V and Vegan)

£14.50

or

Pan Seared Scallop, Corn Bread Pudding, Golden Raisin and Jalapeño Relish,
Chilled Confit Tomato and Seafood Coulis, Popcorn Tuile

£17.50

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Main Course

Poussin Truffle Butter Basted, Tarragon and Lobster Mousse, Rosti, Chicken Velouté

£39.00

or

Cod Loin, Nudli, Green Peas Espuma, Blanched Peas, Pea Tuile

£38.00

or

Risotto Primavera, Garden Pea Arancini, Carrots and Courgette Brunoise, Tomato Concasse,
Spinach Purée, Sweet Potato Crisp (V and Vegan)

£35.00

or

Chateaubriand, Blackened, Beef Marrow Basted, Hollandaise, Straw Chips, Potato Rosti

£98.00 (Two to Share)

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Desserts

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

£14.00

or

Cherry Clafoutis, Clotted Cream and Toasted Almond Ice Cream, Aged Balsamic Purée, Brandy Snap

£13.50

or

Chocolate Mousse, Honeycomb, Chocolate Shards, Pistachio Shards

£12.75

or

Artisan Cheese, Walnut Bread, Parmesan Shortbread, Relish, Celery and Pickled Grapes

£14.25

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.