

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.

Venison, Cured, Charred Broccoli Tortilla, Juniper and Bay Pickled Vegetables, Red Fruit

or

Agnolotti, Fava Bean, Flat Leaf Parsley, Aglio e Olio Sauce (V & Vegan)

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Risotto, Crab and Squid Ink, Sautéed Lobster, Glazed Scallops, Lemon Parsley Oil

or

Velouté, Celeriac and Pear, Winter Garden (V & Vegan)

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Pigeon, Roasted Breast, Pearl Barley, Savoy Cabbage, Pancetta

or

Lightly Curried Gratin of Cauliflower, Hand Rolled Cannelloni, Leek and Apple (V & Vegan)
(7 course menu)

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Beef Fillet, Blackened, Winter Mushroom, Ragout, Smoked Marrow Brioche, Toasted, Charred Leek Purée, Red Wine

or

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

or

Monkfish, Kelp Crepe, Wellington, Salt Crust Sugarloaf Cabbage, Chardonnay

or

Chateaubriand, Garlic and Thyme Roasted, Beef Marrow Sauce, Bèarnaise, Straw Chips, Potato Croquette,
(Two to share - £15 supplement per person)

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

(7 course menu)

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Raspberry Soufflé, White Chocolate and Pistachio Ice Cream (Vegan available)

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Artisan Cheese, Roasted Fig Jelly, Sugared Pecans, Savoury Biscuits (V & Vegan Available)

5 Course £67.00 | 7 Course £87.00