

# 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.

**Sea Bream, Granny Smith, Tartare, Pickled Kohlrabi, Isigny Crème Fraiche, Salmon Caviar**

*Muscadet Sur Lie Grand d'Or, Loire, France, 2022*

or

**Heritage Tomato Tartare, Lacto Fermented Beetroot, Thai Basil Cream, Basil Caviar (V, Vegan Available)**

*W/O Organic Nero D'avola Rosata, Trapani, Italy, 2022*

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**Scallops, Pan Roasted, Black Fig Purée, Verjus, Spiced Coconut, Papad**

*Lagar do Xestosa Godello, Galicia, Spain, 2021*

or

**Roasted Winter Squash, Pickled Shimeji, Umami Whipped Smoked Tofu, Miso (V, Vegan Available)**

*Il Poeta Barbaresco, Piedmont, Italy, 2018*

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**Tortellini, Old Spot, Cotswold White, Wood Mushroom Brodo**

*Armagia, Etna, Italy 2018*

or

**Purple Gnocchi, Filled, Rocket & Pumpkin Seed Pesto, Braised Mushroom Parmesan Sauce, Pickled Chestnut, Charred Pumpkin Purée (V, Vegan Available)**

*Kellemeister Reserve Zweigelt, Niederösterreich, Austria, 2020*

(7 Course Menu)

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**Beef, Fillet Blackened, Short Rib Ragout, Pumpkin Ravioli, Roasted Pumpkin, Baby Onions, Pumpkin Foam, Candied Pumpkin Seeds, Pickled Candy Beetroot**

*VINP Vigna Il Corto Collezione Privata, Tuscany, Italy, 2020*

or

**Brill, Ballantine, Crab & Sorrel Mousse, Vinjaune Sauce, Fondant Swede, Spicy Grilled Tomato Emulsion, Basil Oil, Ox Heart Tomato Tuille**

*Vina Cobos Felino Chardonnay, Mendoza, Argentina, 2020*

or

**Onion Lyonnaise Croquettes, Braised Cabbage & Parsnip Vellouté, Red Cabbage & Spinach Veil, Sage Garlic Oil (V, Vegan Available)**

*Domaine Bernard Moreau Bourgogne Rouge, Burgundy, France, 2021*

or

**Chateaubriand, Blackened, Beef Marrow Basted, Béarnaise, Port Jus, Game Chips, Croquette (Two To Share Approximate Weight 680G/ 1.5Lb)**

Fifteen Pound Supplement Per Person

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**Rum Baba, Damson Coulis, Dressed Raspberries, Damson & Black Pepper Jelly, Vanilla Crème Anglaise (Vegan Available)**

*Pfeiffer Rutherglen Muscat, Victoria, Australia*

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**Rhubarb Soufflé, Crème Chantilly, Blackberry Powder, Crumble, Apple Crisp (Vegan Available)**

*Indomita Nostros Late Harvest, Casablanca, Chile, 2022*

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**Pearl Las With Port Jelly**

**Gorwydd Caerphilly With Grape Chutney**

**Wandering Ewe With Spiced Damson & Pecan**

**(Vegan Available) (7 Course)**

*Domaine Louis Moreau Petit Chablis, Burgundy, France, 2021*

**5 Course** Sixty Nine Pound Fifty | **7 Course** Eighty Nine Pound Fifty

**WINE FLIGHT 5 Course** Forty Nine Pound Fifty | **7 Course** Sixty Seven Pound Fifty

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.