

# The CHEF'S TABLE

## DECEMBER & JANUARY 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.