

# 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  
*Cuatro Pasos Bierzo Mencía, Castilla Y Leon, Spain, 2021*

or

Agnolotti, Fava Bean, Flat Leaf Parsley, Aglio e Olio Sauce (V & Vegan)  
*Verdicchio di Castelli di Jesi Classico, Marche, Italy, 2022*

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Risotto, Crab and Squid Ink, Sautéed Lobster, Glazed Scallops, Lemon Parsley Oil  
*Soave Classico San Michele, Veneto, Italy, 2022*

or

Velouté, Celeriac and Pear, Winter Garden (V & Vegan)  
*Domaine de Bel Air Cuvee des Papillons Pouilly Fume, Loire, France, 2022*

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Pigeon, Roasted Breast, Pearl Barley, Savoy Cabbage, Pancetta  
*Scheid Family Vineyards District 7 Pinot Noir, Monterey, USA, 2020*

or

Lightly Curried Gratin of Cauliflower, Hand Rolled Cannelloni, Leek and Apple (V & Vegan)  
*The Futures Bright, Languedoc, France, 2021*  
(7 course menu)

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Beef Fillet, Blackened, Winter Mushroom, Ragout, Smoked Marrow Brioche, Toasted, Charred Leek Purée, Red Wine  
*Chateau Pierrefitte Cuvee de Malte Pomerol, Bordeaux, France, 2019*

or

Sweet Roasted Red Pepper and Shallot Pithivier, Fire Charred Vegetables, Peppered Cognac Cream Sauce (V & Vegan)  
*Kirrihill Riesling, Clare Valley, Australia 2022*

or

Monkfish, Kelp Crepe, Wellington, Salt Crust Sugarloaf Cabbage, Chardonnay  
*Pazos Senorans Albarino, Rias Baixas, Spain, 2022*

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)  
*Seifried Estate, Sweet Agnes Riesling, Nelson, New Zealand 2019*  
(7 course menu)

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Raspberry Soufflé, White Chocolate and Pistachio Ice Cream (Vegan available)  
*Olim Bauda Moscato d'Asti, Frizzante, Piedmont, Italy, 2022*

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Artisan Cheese, Roasted Fig Jelly, Sugared Pecans, Savoury Biscuits (V & Vegan Available)  
*Andresen Royal Choice 20yr Tawny Port, Duoro, Portugal*

**5 Course £69.50 | 7 Course £89.50**

**WINE FLIGHT 5 Course £49.50 | 7 Course £67.50**