

The CHEF'S TABLE

FEBRUARY & MARCH MENU

Starters

**Beetroot, Salt Baked, Pickled, Buffalo Mozzarella Ice Cream, Stout,
Hazelnut and Parsley Emulsion (V, Vegan Available)**

£13.75

or

Squab, Roasted, Wood Mushroom, Tart, Wilted Leeks and Parsley, Merlot Vinaigrette

£14.75

or

Lemon Sole, Sake-Glazed, Brioche, Dauphinoise Squash, Toasted Garlic Cauliflower Cream

£15.50

or

Scallop Tartare, Wasabi, Pink Ginger, Pearls, Tostada, Seared Scallop, Nage

£17.50

• • •

Main Course

Duck, Honey Breast, Leg Confit, Lavender, Szechuan, Raviolo, Pickled Daikon

£39.50

or

Trout, Chalk Streamed, Mussels, Butter Bean, Wilted Spinach, Lemon Roasted

£37.50

or

**Cavolo Nero Tonnarelli's Pasta, Sungold Tomato Emulsion,
Chickpeas, Thai Peanut Sauce (V, Vegan Available)**

£37.50

or

Hake, Clam and Cockle Chowder, Cornish Crab, Red Pepper Rouille

£39.50

or

Chateaubriand, Blackened, Beef Marrow Basted, Béarnaise, Port Jus, Dauphinois, Fondant
(Two To Share Approximate Weight 680G/ 1.5lb)

£98.50

• • •

Desserts

Cherry Tart, Warm, Meringue Glazed, Buttermilk & Star Anise Ice Cream

£12.50

or

Set Apple Curd, Maple Pastry, Brown Caramel Poached Apple, Limoncello & Pear Sorbet

£13.50

or

Miso, Caramel Mousse, Chocolate, Toasted Sesame, Oat Milk Sorbet

£13.75

or

Cheese and Biscuits

£15.00

or

Soufflé

(Please Ask) (Vegan Available)

£15.50

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.