

TASTE OF *The* CHEF'S TABLE

Lunchtimes Thursdays - Saturday

(not available on Valentines and Mother's day)

Warm Focaccia, Italian Oils, Blended Tomato and Basil Butter

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Mousse, Chicken Liver, Burnt Onion Espuma,
Walnuts Sugared, Crisp Chicken Skin

or

Canele, Charred Shallot Emmental, Chablis Sauce,
Shaved Macadamia (V, Vegan Available)

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Mackerel, Cured, Compressed, Shrimp Dumpling,
Almond Fig Miso, Ponzu

or

Orchard Beets, Tartare, Smoked Aubergine Cappellaccio,
Red Pepper Mostarda (V, Vegan)

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

or

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

or

Cavolo Nero Tonnarelli's Pasta, Sungold Tomato Emulsion,
Chickpeas, Thai Peanut Sauce

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Black Forest Soufflé, Ganache And Toasted Hazelnut Ice Cream

or

Chevrotin Des Aravis Cheese Brûlée, Figs,
Caramelised Onion & Pear Chutney, Homemade Crackers
(as an additional course £8.50 pp)

February/March Light 5 Course Lunch Tasting Menu £42.50

Wine Pairing £37.50 per person