

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.

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

Altos R Pigeage Blanco, Rioja, Spain, 2021

or

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

Capel Vale 'Debut' Sauvignon Blanc Semillon, Western Australia, Australia, 2020

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

Delheim Gewurztraminer, Stellenbosch, South Africa, 2022

or

Sweet Potato Terrine, Balsamic Chicory Salad, Rosemary Thyme Espuma, Apple & Prosecco Sauce (V, Vegan Available)

Joli, Bordeaux, France, 2021

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

Kir-Yianni Assyrtiko, Amyndeon, Greece, 2022

or

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

Vicoletto Catarratto, Rallo, Sicily, 2022

(7 Course Menu)

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Turbot, Steamed, Fennel And Aromatics, Lemon Puree, Lobster, Lemon Sauce

Hautes Cotes de Beaune Blanc 'Vieilles Vignes' Domaine Jean Chartron, Burgundy, France, 2021

or

Venison, En Croute, Forest Mushrooms, Iberico Glazed, Celeriac, Carignan Bitter Chocolate Sauce

Les Galets de la Berthaude Chateauneuf du Pape, Rhone, France, 2021

or

Aged Acquerello Rice, Spiced, Roasted Roscoff Onion, Forest Mushrooms, Burnt Onion, Black Garlic Cream, Watercress Emulsion (V, Vegan Available)

Vina Bujanda Reserva, Rioja, Spain, 2017

or

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

Ch Saint Nicolas Cuvée des Ducs, Bordeaux, France, 2016

£15.00 Supplement Per Person

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Lemon Meringue, Frozen, Mango And Lime, Meringue Crisp (Vegan Available)

Sweetheart Sauvignon Blanc, Oliver Zeter, Germany, 2022

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Black Forest Soufflé, Ganache And Toasted Hazelnut Ice Cream (Vegan Available)

Muscat de Beaumes de Venise 'Elegans' Domaine de Coyeux, Rhone, France, 2016

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**Chevrotin Des Aravis Cheese Brûlée, Figs, Caramelised Onion & Pear Chutney, Homemade Crackers
(V, Vegan Available) (7 Course)**

Lafage Maury Grenat, Languedoc-Roussillon, France, 2021

5 Course £69.50 | 7 Course £89.50

WINE FLIGHT 5 Course £49.50 | 7 Course £67.50

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.