

The CHEF'S TABLE

A LA CARTE MENU

Starters

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

£14.25

or

**Salt Cod Mousse, Chalk Steamed Trout, Cured, Accord Radish,
Lemon Thyme Gel, Prawn Oil, Kimchi Mayonnaise**

£15.25

or

Squab, Roasted, Wood Mushroom, Tart, Wilted Leeks and Parsley, Merlot Vinaigrette
(please note we use wild pigeon and occasionally shot can be found in the bird)

£15.50

or

**Scallops, Pan Roasted, Carpaccio, Strawberry Vinaigrette,
Squid Ink Grissino, Wood-Fired Onions, Smoked Eel Sauce**

£18.00

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Main Course

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

£41.00

or

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

£39.50

or

**Blackened Beef Fillet, Morels, Sweetbread Filled, Sherry Braised,
Charred Leek Puree, Rosti**

£45.00

or

Halibut, Steamed, Wilted Spinach, Lemon Roasted, Beurre Noisette

£41.00

or

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

£37.50

or

**Chateaubriand, Blackened, Beef Marrow, Toasted Crumb,
Béarnaise, Port Jus, Dauphinoise, Rosti**

(For Two To Share Approximate Weight 680G/ 1.5lb)

£110.00

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.

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Desserts

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

£13.00

or

**Set Apple Curd, Maple Pastry, Brown Caramel
Poached Apple, Limoncello & Pear Sorbet
(V, Vegan Available)**

£13.50

or

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

£14.00

or

Cheese and Biscuits

£15.00

or

**Soufflé
(Please Ask)
(Vegan Available)**

£15.50

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