

TASTE OF *The* CHEF'S TABLE

**Lunch, Pre Theatre and Match Day Menu
Lunchtimes Thursday - Saturday 12-4:30pm**

**Duck Confit, Quail Egg, Light Chicken Broth, Tarragon Cream
&
Black Bean, Leek Cream, Crisp Shallot (V, Vegan Available)**

•

Baked Breads and Butter Blends

•

**Scallops, Pan Roasted, Carpaccio, Strawberry Vinaigrette,
Squid Ink Grissino, Wood-Fired Onions, Smoked Eel Sauce
or
Leeks, Mosaic Terrine, Dashi Braised, Lemon Curd, Smoked
Eggplant Gazpacho, Quinoa Cracker (V, Vegan Available)**

•

**Sea Bass, Line Caught, Coriander Infused Buttermilk Oyster, Fermented
Kohlrabi, Green Thai, White Crab Mousse, Chilli Syrup, Pickled Red Onion
or
Anolini, Mushroom Ragout, Truffle, Sweet Peas,
Wild Garlic Veloutè, Chickpea Wafer (V, Vegan Available)**

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)

•

**Lime Mousse, Coconut Confetto, Frozen Apple, Yogurt Crisp
(V, Vegan Available)**

Light 5 Course Lunch Tasting Menu £42.50

***Wine Pairing* £37.50 per person**