

The CHEF'S TABLE

SIGNATURE MENU

Duck Confit, Quail Egg, Light Chicken Broth, Tarragon Cream

Ironstone Chardonnay, California, USA

or

Black Bean, Leek Cream, Crisp Shallot (V, Vegan Available)

Family Hugel Gentil, Alsace, France

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Salt Cod Mousse, Accord Radish, Lemon Thyme Gel, Prawn Oil, Kimchi Mayonnaise

Altano Branco Duoro, Duoro, Portugal

or

Aubergine, Taco, Goats Curd, Shaved Smoked Egg Yolk, Cured (V, Vegan Available)

Cantina Negrar Garganega, Veneto, Italy

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

Doppler Estate Zeleni Silvanec, Stajerska, Slovenia

or

**Leeks, Mosaic Terrine, Dashi Braised, Lemon Curd, Smoked Eggplant Gazpacho,
Quinoa Cracker (V, Vegan Available)**

Yves Cuilleron Marsanne "Les Vignes d'a Cote", Rhone, France

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**Sea Bass, Line Caught, Coriander Infused Buttermilk Oyster, Fermented Kohlrabi,
Green Thai, White Crab Mousse, Chilli Syrup, Pickled Red Onion**

Los des Lune d'Argent, Bordeaux, France

or

Rose Veal Fillet, Morels, Sweetbread Filled, Sherry Braised, Charred Leek Purée, Rosti

Luis Canas Rioja Reserva, Rioja, Spain

or

**Anolini, Mushroom Ragout, Truffle, Sweet Peas, Wild Garlic Velouté,
Chickpea Wafer (V, Vegan Available)**

Collezione Di Paolo Chianti Riserva, Tuscany, Italy

or

**Chateaubriand, Blackened, Beef Marrow, Toasted Crumb, Béarnaise, Port Jus, Dauphinoise, Rosti
(For Two to Share Approximate Weight 680G/ 1.5Lb)**

Château de Francs, Bordeaux, France

£20.00 Supplement Per Person

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**Bitter Chocolate Soufflé, Mascarpone Espresso Ice Cream, Peanut Brittle,
Butterscotch Purée (V, Vegan Available)**

Signature Menu £74.50

Wine Flight £54.50