

# *The* CHEF'S TABLE

## THE NOD

I am not sure where the years have gone, but I am now about to hit 47 years as a chef. Born and bred in Bristol, I have many happy memories of different establishments which shaped the Chef I am today.

Of all the restaurants I have worked at or owned, my thoughts still go back to a very special restaurant I worked at, at just 19 years of age, Colleys Supper Rooms. I was so excited to get a job there as it was one of the busiest restaurants in Bristol, serving what we now call, 'Tasting Menus'. Two years later, I was made head chef.

The years have gone by, and of course, dishes have been refined. After all, people's tastes and preferences rightfully change.

What made Colleys so special was that it encouraged friends, families, and even work colleagues to come together and enjoy freshly cooked dishes of a time that stood still. Some of you will remember it, but for the lucky ones who are still young, let me show you! Instead of a written menu, you would be presented with dishes in front of you. The feast for the eyes which these menus created have always been met with such enthusiasm and excitement.

Your selection of Hors d'oeuvres would be placed in front of you to enjoy them all, or just take the ones you want. The soup course came in a vintage china soup terrine served directly to you by the Chef. Whilst enjoying your soup, the Chefs would present the main courses so you could ponder your choices.

You might now be getting full, but who can resist a specially crafted trolley of desserts and puddings!

Brandy snap cigars and cream to go with your coffee, if you have the space.

Sundays have just become extra special.

I hope you enjoy.

*Conrad*



# The CHEF'S TABLE

12pm for 12.30 start or 3pm for a 3.30pm start  
(Please note it is important you turn up in your allocated start time)

## SUNDAY MENU

**Hors d'oeuvres** (Shared by your table) :

**Mackerel, Cured, Fermented Berry Vinegar, Balsamic Concasse, Beetroot Preserve,  
Fig Leaf Oil**

**Fig, Roasted, Saint Agur Ice Cream, Hazelnut Toasted, Port Gel** (V, Vg available)

**Hogget Belly, Kebab, Ladolemona Glazed, BBQ, Pickled Radicchio,  
Labneh and Black Lime Shiso**

**Natoora Beetroot, Marinated Confit, Salsa Verde, Tokyo Turnip & White Soy,  
Quinoa and Chia Crackers** (V, Vg available)

**Chicken Liver Parfait**

**Chef Salad, Crisp Breads, Focaccia and Oils**

**To Follow**

**Mushroom and Tarragon Soup, Croutons**

**The Roasts**

**Aged Sirloin of Beef or Aged Pork Cutlet, Pan Roast Gravy, Yorkshire**

**or**

**Monkfish Roasted on the Bone, Samphire and Roasted Fish Bone Demi Glaze**

**or**

**Early Autumn Vegetable en Croute, Roasted Shallots, Burnt Onion Gravy**

*(All served with seasonal vegetables, cauliflower gratin, roast potatoes & dauphinoise)*

**The Trolley**

**English Trifle "Chefs Table Style"**

**or**

**Profiterole St Honore, Warm Chocolate Sauce**

**or**

**Sticky Toffee and Medjool Date Pudding, Caramel Sauce**

**or**

**Set Rice Pudding Brûlée**

**£55 per person**

*Please advise of any vegetarians or vegans in your party when booking. Unfortunately,  
other than the aforementioned, we are unable to cater to any specific dietary requirements on this menu.*

### 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.