

# The CHEF'S TABLE

## MENU EXCEPTIONAL

### Canapés on Arrival



**Mackerel, Cured, Fermented Berry Vinegar, Balsamic Concasse, Beetroot Preserve,**

**Fig Leaf Oil**

*'Solitär' Riesling, Mosel, Germany*

**or**

**Fig, Roasted, Burts Blue Ice Cream, Hazelnut Toasted, Port Gel (V, Vg available)**

*Kisi Qvervi, Kakheti, Georgia*



**Hogget Belly, Kebab, Ladolemona Glazed, BBQ, Pickled Radicchio,**

**Labneh and Black Lime Shiso**

*Santa Inés Single Parcel Carmenere, Chile*

**or**

**Natoora Beetroot, Marinated Confit, Salsa Verde, Tokyo Turnip & White Soy,**

**Quinoa & Chia Crackers (V, Vg available)**

*Verdicchio di Castelli di Jesi Classico Superiore, Marche, Italy*



**Hand Dived Scallop, Roe Buttered Crumpet, Mussel Espuma, Coral Crisp,**

**Chive Buttermilk**

*Domaine de la Libellule Vacqueyras Blanc, Rhone, France*

**or**

**Agnolotti, Fava Bean Filled, Zucchini Veloute, Garlic and Fermented Chilli (V, Vg available)**

*Tenuta Olim Bauda, Gavi del Comune di Gavi, Piedmont, Italy*



**Venison Loin, Roasted, Compressed Shank Fritter, Liver and Heart Tart,**

**Chocolate Grand Veneur**

*Kindzmarauli, Saperavi, Kakheti, Georgia*

**or**

**Brill, Cep Mousse, Ballotine, Fire Roasted Greens, Crab and Lobster Bisque**

*Albert Bichot Mâcon-Lugny Les Charmes, Burgundy, France*

**or**

**Celeriac Dumplings, Charred Leek, Lapsang Souchong Apple, Burnt Onion Broth (V, Vg available)**

*Telti Kuruk, Shabo, Odesa Ukraine*

**or**

**Fillet of Beef, Rare Breed, Aged and Blackened, Camone Tomatoes, Rosti,**

**Forest Mushroom, Dauphinoise, Port Jus, Aerated Hollandaise**

*(£12.50 supplement)*

*Glenelly Estate Reserve, Stellenbosch, South Africa*



**Rhubarb Curd, Apple Sorbet, Toasted Oats, Sable (Vg available)**

*Seifried Estate Sweet Agnes Riesling, Nelson, NZ*

**Somerset Brie Croquette, Walnut Purée, Yoredale Wensleydale, Pecan Biscuit,**

**Pickled Celery (Vg available)**

*Andresen 10 YR Old White Port, Portugal*



**Blackcurrant Soufflé, Bitter Chocolate Ice Cream, Cassis Cream (Vg available)**

*Le Monferrine Moscato d'Asti Frizzante, Piedmont, Italy*

Menu Exceptional: £98.50

Wine Flight: £73.50

Non-Alcoholic Drinks Pairing: £45

### 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.