

Changes at the Chefs Table.

Over the last few years we have developed and improved our menus and the way we serve the dishes. The feedback from our customers when the chefs come out to chat has been instrumental with our decision making.

From January 2026 we have designed an affordable lunch time menu (Menu du Jour) to give you a slight insight to what we do. The a la carte menu (Table d'Hote) will still remain for our customers who are looking for a menu with choices during the week and at lunch times.

The biggest change we have decided to implement is that we will be allocating all tables booked after 6pm for the entire evening on both Friday and Saturday nights. This will mean you can take your time, and enjoy the menu on offer 'Menu Exceptional' which is based on the style of Victorian England.

The CHEF'S TABLE

Menu Exceptional

(Wednesday 5:30pm-8.30pm, Thursday-Saturday 12pm-9pm)

Amuse Bouche



Hors d'Oeuvres

Dived Scallops, Coquille St Jacques

Maison Joseph Drouhin Saint Veran, Burgundy, France

or

Tart, Cherry Tomato, Marjoram, Burt's Blue Ice Cream (V, Vg available)

Domaine de Bel Air Cuvée des Papillons, Pouilly-Fumé, Loire, France

Potage

Quail Tortellini, Quail Consommé, Quail Croquette

Domain Road, Pinot Gris, Central Otago, New Zealand

or

Mushroom Tortellini, Burnt Mushroom Skin Consommé, Mushroom Croquette (V, Vg available)

Produttori di Manduria, Fiano, Salento, Italy

Poisson & Végétarien

Brill, Lobster Ballotine, Champagne, Poached Grape

Sabar Kéknyelű, Badacsony, Hungary

or

Leek Ballotine, Walnut Purée, Champagne, Poached Grape (V, Vg available)

Raats Family Wines, Chenin Blanc, Polkadraai Hills, South Africa

L'Entree

Duck Breast, Pan Roasted, Aromatics, Apple Tart Tatin, Black Fruit

Maison Roche de Bellene, Pinot Noir Cuvée Réserve, Burgundy, France

or

Paneer, Smoked and Flamed, Tandoori Glazed, BBQ, Radicchio, Lime Pickle (V, Vg available)

Villa Pech Fourcat, Carignan, Languedoc, France

Plat Principal

Venison Loin, Roasted, Compressed Venison Shank, Venison Liver and Crisp Shallot,

Chocolate Grand Veneur

Château Capbern, Cabernet Sauvignon, Medoc, France

or

Spanakopita, Almond Ricotta, Compressed Tomato, Roasted Shallot, Port Grand Veneur (V, Vg available)

Château Ksara Le Prieuré Rouge, Cinsault, Bekaa Valley, Lebanon

or

Fillet of Beef Tournedos Rossini

(£12.50 supplement)

Cuvée Prestigieux Châteauneuf-du-Pape, Southern Rhone, France

Salade Entremet

French Bean, Honey, Sesame and Grapefruit (Vg available)

Choix de Desserts - Sample:

Chocolate Delice, Coffee Crèmeux, Florentine, Cherry Sorbet

Tart au Citron, Meringue

Croquembouche, Salted Caramel

Poached Pears, Cinnamon, Rum Sabayon

(Vg available)

DV by Doisy Sauterne, Bordeaux, France



Fromage

Selection of European and English Cheeses, Warm Pastries, Crackers and Fruits

(£14.50pp supplement)

Menu Exceptional: £98.50

Wine Pairing: £73.50

Non-Alcoholic Drinks Pairing: £45

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.