

## *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

## Table d'Hôte

(Available Wednesday 5.30pm till 8.30pm, Thursday 12pm-8.30pm, Friday and Saturday 12-4pm)

### Amuse Bouche



### Hors d'Oeuvres

Chalk Stream Trout, Cured, Sour Berry Purée, Rye

*or*

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

*or*

Quail Tortellini, Quail Consommé, Quail Croquette

*or*

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

*or*

Dived Scallops, Coquille St Jacques

*(£10 supplement)*

### Plat Principal

Venison Loin, Roasted, Compressed Venison Shank, Venison Liver and Crisp Shallot,  
Chocolate Grand Veneur

*or*

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

*or*

Hake, Pan Roasted, Lobster Foam, Champagne and Poached Grape

*or*

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

*or*

Fillet of Beef Tournedos Rossini

*(£12.50 supplement)*

### 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)*

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

*(£14.50pp supplement)*

**£67.50pp**

### 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.