

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 du jour

(Available Thursday to Saturday 12pm till 2.30pm)

Amuse Bouche



Hors d'Oeuvres

Chalk Stream Trout, Cured, Sour Berry Purée, Rye

or

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

L'Entree

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

or

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

Dessert

Black Cherry Soufflé, White Chocolate Ice Cream

or

Poached Pear, Almonds Toasted, Compressed Pear Clementine Sorbet (*V, Vg available*)

Menu du jour: £38.50

Wine Pairing: £32.50

Non-Alcoholic Drinks Pairing: £22.50

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.