

# *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*

Asparagus Soup, Soft and Crisp Quail Egg (*V, Vg available*)

### **L'Entree**

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

*or*

Spanakopita, King Oyster Mushroom au Vin (*V, Vg available*)

### **Dessert**

Pear Soufflé, White Chocolate and Almond Ice Cream

*or*

Dessert du Jour (*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.