

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

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

or

Morel, Chicken and Tarragon, Steamed, White Wine, Peas

or

Dived Scallops, Coquille St Jacques

(£5 supplement)

Plat Principal

Lamb, Best End, Wild Garlic Mousse, Lamb Faggot, Ratatouille

or

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

or

Cauliflower, Terrine, Herb Mousse, Devilled Cauliflower, Ratatouille

or

Fillet of Beef Tournedos Rossini, Duck Liver Parfait, Foie Gras

(£7.50 supplement)

Le Chariot des Desserts

To Choose on the day



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

(£14.50pp supplement)

£72.50pp

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.