

# *The* CHEF'S TABLE

## Seasonal Set Menu

(Available Wednesday and Thursday All Day / Friday and Saturday 12pm - 4pm)

**2 course £29**  
**3 course £38.50**

### **To Start**

Chicken Prawn Ballotine, Asparagus Salad

*or*

Fava Bean & Spring Onion Tart, Grapefruit Vinaigrette (*V, Vg available*)

### **Main Course**

Confit Duck Leg, Tarragon, Kumquat

*or*

Bok Choy & Enoki, Dumpling, Olive Granita, Gazpacho (*V, Vg available*)

### **Cheese**

Waterloo Soft, Summer Black Truffle, Montgomery Scone, Soured Black Cherry  
Chutney, Spiced Seeded Bread Cracker (*Optional Course £14.50*)

### **Dessert**

Watermelon Sorbet, Pink Peppercorn, Feta Aerated

*or*

Choux Bun, Chantilly, White Chocolate

### **Side Dishes**

Summer Salad, Heritage Beetroot, Toasted Pine nuts  
Tenderstem, Toasted Almond and Orange  
Charred Asparagus, Chimichurri Dressing  
Creamy Dauphinoise Potatoes, Smoked Garlic and Thyme  
Sea Salted and Rosemary New Potatoes

**£6.50 each**

#### **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.