

The CHEF'S TABLE

Terrace Menu

Light Bites

Oysters, Red Onion Mignonette **£3.50 each or £18 ½ dozen**

Hand Dived Scallop, Lemon Herb Butter **£5.50 each**

Bruschetta, Tomato, Olive Oil **£7.50**

Warmed Focaccia, Olive Oil **£4.75**

Marinated Olives **£4.50**

Burrata, Rocket, Balsamic **£9.50**



Main Course

Confit Duck Leg, Tarragon and Kumquat, Mashed Potato, Greens **£24.50**

40 Day Aged Sirloin 8oz, Served Pink, Peppercorn Sauce, Dauphinoise **£29.50**

Asparagus Risotto **£14.50**

Cod Fillet, Pan Roasted, White Wine Sauce, Mashed Potato **£24.50**



Sides

Roasted Rosemary and Sea Salted New Potatoes **£6.50**

Charred Asparagus, Chimichurri **£6.50**

Tenderstem, Toasted Almond and Orange **£6.50**

Summer Salad, Heritage Beetroot, Toasted Pine Nuts **£6.50**



Dessert

Choux Bun, Chantilly cream **£8.50**

Chocolate Pot, Rum Ice Cream **£8.50**

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.