

The CHEF'S TABLE

À la Carte

(Wednesday 5.30pm - 9pm, Thursday - 12pm - 9pm, Friday and Saturday 12pm- 5.30pm)

Amuse Bouche

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To Start

Dived Scallop, Roasted, Charred Octopus and Chorizo Stew **£19.00**

or

Soufflé Comte, Toasted Walnuts, Pear Compressed (*Vg available*) **£14.75**

or

Rabbit Loin Terrine, Pistachio, Fermented Apricot, Rye **£16.50**

or

Butternut and Sage Ravioli, Pine Nut and Lentils, Onion Broth (*Vg available*) **£14.75**

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Main Course

Roasted Partridge, Pine Nuts and Lentils, Roasted Pear, Game Broth **£36.50**

or

Hake, Pan Roasted, Sautéed Potatoes, Lobster Bisque **£32.50**

or

King Oyster and Stout Spelt Risotto, Miso Carrot, Hazelnut (*Vg available*) **£29.50**

or

Duck Confit, Roasted Breast, Potato and Celeriac Puree, Orange Jus **£34.50**

or

Fillet of Beef Tournedos Rossini, Duck Liver Parfait, Foie Gras **£45.50**

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Dessert

Black Forest Soufflé, Dried Cherry and Cognac **£14.50**

or

Pumpkin Sorbet, Maple Granola, Goats Cheese Foam (*Vg available*) **£12.75**

or

Chocolate Namalaka, Banana and Miso (*Vg available*) **£14.50**

or

Clementine and Mascarpone Choux Bun **£12.40**

or

Selection of Artisan Cheese, Seed Crackers, Chutney and Candied Walnuts **£15.50**

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Side Dishes

Wilted Buttered Winter Greens
Roasted Root Vegetables
Dauphinoise Potatoes

£6.00 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.