

The CHEF'S TABLE

Menu Exceptional - 8 Course Tasting Menu

(Wednesday 5.30pm - 9pm, Thursday 12pm-9pm, Friday and Saturday 12pm- 9.30pm)

Amuse Bouche

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Flat Bread, Turnip Pastrami, Pickled Leek, Tzatziki *(V, Vg available)*

or

Flat Bread, Parma Ham, Pickled Leek, Tzatziki

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Dived Scallop, Roasted, Charred Octopus and Chorizo Stew

or

Enoki, Roasted, Charred Tofu, Spiced Tomato Stew *(V, Vg available)*

•

Rabbit Loin Terrine, Pistachio, Fermented Apricot, Rye

or

Heritage Beetroot Terrine, Pistachio, Fermented Apricot, Rye *(V, Vg available)*

•

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

or

Butternut and Sage Ravioli, Roasted Partridge, Game Broth

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Venison, Grouse, Bread Sauce, Pontak Jus

or

Monkfish and Stout Spelt Risotto, Miso Carrot, Hazelnut

or

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

or

Fillet of Beef Tournedos Rossini, Duck Liver Parfait, Foie Gras
(£10 Supplement)

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Soufflé Comte, Toasted Walnuts, Pear Compressed *(V, Vg available)*
(Optional Course £12)

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

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Chocolate Namalaka, Banana and Miso *(V, Vg available)*

Menu Exceptional: £88

Wine Pairing: £60 / £66.50

Non-Alcoholic Drinks Pairing: £45 / £49

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.