

The CHEF'S TABLE

Seasonal Set Menu

(Wednesday 5.30pm - 9pm, Thursday 12pm - 9pm, Friday and Saturday 12pm- 4pm)

2 course £29.50

3 course £38.50

To Start

Brown Stream Trout, Tartare, Rosti, Hens Egg, Hollandaise

or

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

Main Course

Duck Confit, Potato and Celeriac Puree, Orange Jus

or

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

or

Aged Sirloin 10oz, Sautéed Potatoes, Peppercorn and Mushroom Sauce
(£8.50 supplement)

Cheese

Selection of Artisan Cheese, Seed Crackers, Chutney and Candied Walnuts
(Optional Course £15.50)

Dessert

Black Forest Soufflé, Dried Cherry and Cognac

or

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

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.

Book your table now chefstable.restaurant