

Chefs Table Tasting Menu

6 Course Menu & 4 Glasses of Wine

Aromatic Roasted Duck Salad

*Watermelon, curry roasted cashew nuts, spring onions,
Hoisin sauce, coriander*

Pairing Wine:

Del Fin Del Mundo Extra Brut

Seared King Scallops

Butternut squash puree, apple, black pudding, pancetta

Pairing Wine:

Heritage Cotes du Rhone White, France

Champagne Sorbet

Open Fillet of Beef Wellington

Confit shallots, wild mushrooms, fondant potato, Rioja jus

Pairing Wine:

Postales Malbec, Del fin del Mundo, Argentina

Chocolate Fondant

Warm salted caramel sauce

Pairing Wine:

Moscato Passitto, Italy

Handmade French Macaroons

£49 per person (Sunday – Thursday)

£59 per person (Friday – Saturday)

A 10% discretionary service charge will be added to all bills.