

Chef's Table Tasting Menu

Head Chef: Joseph Procak

6 Course Menu & 4 Glasses of Wine

Aromatic Roasted Duck Salad

*Watermelon, Curry Roasted Cashew Nuts, Spring Onions,
Hoisin Sauce, Coriander*

Pairing Wine:

J&O Sparkling Piquepoul Brut, France

Seared King Scallops

Butternut Squash Puree, Apple, Black Pudding, Pancetta

Pairing Wine:

Kilikanoon Mort's Block Riesling, Australia

Champagne Sorbet

Open Fillet of Beef Wellington

Confit Shallots, Wild Mushrooms, Fondant Potato, Rioja Jus

Pairing Wine:

Beso de Rechenna Bobal, Spain

Chocolate Fondant

Warm Salted Caramel Sauce

Pairing Wine:

Chapoutier Banyuls, France

Handmade French Macaroons

£49 per person (Sunday – Thursday)

£59 per person (Friday – Saturday)

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