

CHEF'S TABLE SET MENU

# S U M M E R

June / July / August

## C A N A P É S

SHALLOT & GOAT'S CHEESE TART (V) / SALT COD, DILL MAYONNAISE / QUAIL EGG, CELERY SALT (V) /  
SMOKED SALMON, PARMESAN & HORSERADISH SHORTBREAD / PRIME BEEF BURGERS, RELISH & PICKLE /  
LAMB KEBABS, MINTED YOGURT / CORNBREAD & REFRIED BEAN BITES (VE)

## S T A R T E R S

### RAVIOLI OF SALMON & LOBSTER

buttered spinach / lemon & chive butter sauce

PAIRED WITH ST HALLETT RIESLING, AUSTRALIA

### FREE RANGE CHICKEN & HAM TERRINE

baby gem / Cesar salad dressing / crisp pancetta

PAIRED WITH GAVI CA BIANCA, ITALY

### CRISP HALLOUMI & BEEF TOMATO SALAD (V)

garlic toasted flatbread / chickpea & cumin vinaigrette

PAIRED WITH SANCERRE, LES COLLINETTES, JOSEPH MELLOTT, FRANCE (V) (VE)

## M A I N S

### FILLET OF BEEF

herb hash brown / grilled confit tomato / creamed corn / watercress & herb oil

PAIRED WITH VINUVA PRIMITIVO, ITALY

### CRISP SKIN SALMON

new potatoes / baby artichokes / feta and broad bean / parsley oil

PAIRED WITH VIDAL SAUVIGNON BLANC, NEW ZEALAND OR JOURNEY'S END SAUVIGNON BLANC (V) (VE)

### TOMATO, AUBERGINE & COURGETTE TART (V)

smoked mozzarella & red onion salsa

PAIRED WITH 1870 MERLOT, CHILE (V) (VE)

## D E S S E R T S

### TRIO OF DESSERTS –

CHOCOLATE & PISTACHIO TERRINE / ETON MESS /  
CARAMELISED VANILLA CUSTARD TART

PAIRED WITH BOTTEGA MOSCATO, ITALY (V) (VE)

(V) vegetarian / (VE) vegan / If you have specified that you have an allergy,  
our chefs will serve you a dish from our allergen-free menu.