

CHEF'S TABLE SET MENU

W I N T E R

December / January / February

C A N A P É S

LEEK & STILTON TARTS (V) / CAULIFLOWER FRITTERS, CHEESE SAUCE (V) / LAMB KEBABS, MINTED YOGURT / PIGS IN BLANKETS, HONEY & MUSTARD DRESSING / SMOKED SALMON, CREAM CHEESE & KETA CAVIAR / SIRLOIN CHIPS & BEARNAISE SAUCE / BRIE SPRING ROLL, ROAST TOMATO CHUTNEY (V)

S T A R T E R S

SCOTCH EGG

piccalilli & apple

PAIRED WITH BOTTEGA PINOT GRIGIO, ITALY (V) (VE)

WILD MUSHROOM TORTELLINI (V)

Puy lentils / confit salsify / savoy cabbage and leek cream

PAIRED WITH VINA REAL RIOJA BLANCO, SPAIN (V) (VE)

SCALLOPS & GRILLED SALMON

black pudding / artichoke purée & crisps

PAIRED WITH VIDAL SAUVIGNON BLANC, NEW ZEALAND

M A I N S

FILLET OF BEEF

crispy fried ox cheeks / dauphinoise potato / carrot / red wine & shallot sauce

PAIRED WITH JOURNEY'S END SHIRAZ, SOUTH AFRICA (V) (VE)

WILD MUSHROOM TART (V)

crisp kale & roasted chestnuts / truffle cream sauce

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

ROAST CORNFED CHICKEN

confit kiev / garlic mash / roasted roots & thyme jus

PAIRED WITH MARQUES DE MORANO RIOJA, SPAIN

D E S S E R T S

TRIO OF DESSERTS –

APPLE & GINGER COMPOTE WITH HAZELNUT CRUMBLE & CUSTARD / BAKED CHEESECAKE WITH HONEYCOMB / DARK CHOCOLATE MOUSSE WITH SALTED CARAMEL BISCUIT

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.