

CHEF'S TABLE SET MENU

# AUTUMN

September / October / November

## CANAPÉS

SIRLOIN CHIPS & BÉARNAISE SAUCE / SHEPHERD'S PIE / BLUE CHEESE FRITTERS, TOMATO CHUTNEY (V) / SALMON PASTRAMI, PICKLED CELERIAC / ROAST PORK, APPLE SAUCE / POTATO & ONION BHAJI, MINT & CUCUMBER (VE) / TOAD IN THE HOLE, ONION RELISH

Selection of freshly baked bread rolls and loaves with farmhouse butter, extra virgin olive oil and aged balsamic.

## STARTERS

### CREAMED MUSHROOM & TRUFFLE POTATO SOUP (V)

thyme croutons

PAIRED WITH JOSEPH MELLOTT PINOT NOIR, FRANCE (V) (VE)

### HAM HOCK CROQUETTE

creamed peas / cabbage / bacon & English mustard

PAIRED WITH KLEIN ZALZE CHENIN BLANC, SOUTH AFRICA

### LIGHTLY CURED SCOTCH SALMON & SCALLOP

confit pork belly & pickled apple

PAIRED WITH ESPORÃO AMARELO VERDE, PORTUGAL (V) (VE)

## MAINS

### FILLET OF BEEF

stilton, chicory & braised ham tart / confit celeriac / girolle mushrooms / thyme jus

PAIRED WITH BRAZOS MALBEC, ARGENTINA (V) (VE)

### RAVIOLI OF GOLDEN CROSS GOATS CHEESE

roast celeriac / Savoy cabbage / lemon & thyme burnt butter / herb cream

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

### DUCK BREAST

confit leg pithivier / fondant potato / braised red cabbage / cauliflower & celeriac

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

## DESSERTS

### TRIO OF DESSERTS –

TREACLE SPONGE PUDDING / APPLE & PEAR CRUMBLE WITH CUSTARD / CHOCOLATE HAZELNUT TART WITH BITTER CHOCOLATE CREAM & TUILE

PAIRED WITH PETALO 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.