





Kitchen Table

£75

Chef's treat

homemade brioche, caramelised red onion butter. Truffle & potato galette, Parmesan & mushroom ketchup

Asian style duck breast

fermented red cabbage slaw, sesame, soy gel, pak choi

Pan roast scallop

pomegranate, chive beignet, saffron fennel, caviar, Champagne foam

Chicken supreme

chorizo farce, chard sweetcorn, wild garlic gnocchi, smoked paprika emulsion

or

Pan roast john dory

confit potato, crispy chicken skin, lemon roast courgette, peas, pickled baby onions, chicken sauce

Lemon & white chocolate

lemon curd, white chocolate aero, basil & milk foam crisp, limoncello syrup

Home made salted caramel profiterole

chocolate crackle, toffee popcorn

All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however cannot guarantee traces of allergens will not be present. Please note some of our vegetarian (V) dishes can be adapted for a vegan (VE) diet. Some dishes can also be adapted to suit a gluten free (GF)





