



Chef's Table

Selection of Snacks

Citrus cured salmon, pickled cucumber, horseradish, dill

Marmora Vermentino, Sardinia, Italy 2016 (100ml)

Crispy Pigs head, sauce gribiche, pickled mooli & crackling

Andre Neveu, Sancerre Rosé, Loire valley, France 2016 (100ml)

Cornish Hake, aubergine, kalamata olive, romesco sauce

Pinot Noir, Little Yering, Yering Station, Australia 2016 (100 ml)

Welsh Lamb, potato terrine, broad bean, capers, anchovy

Vivanco, Rioja Crianza, Rioja, Spain 2014 (100 ml)

Selection of British cheese, fruit chutney, Nain's Bara brith

Lafage Maury, Languedoc-Roussillon, France 2015 (75ml)

Pre-dessert

Odette's Jaffa cake, mandarin, orange curd

Passito Baccadoro, Sicily, NV (75ml)

Coffee & Tea with petit fours

Chef's table Menu £70 per person | Wine pairing £45 per person

Head Chef | Tom Dixon
Chef Patron | Bryn Williams