



Chef's Table

Selection of Snacks

Citrus cured salmon, wasabi, mooli radish, sesame rice cracker

Muscadet Sevre et Maine sur Lie Les Templiers, Loire, France 2017 (100 ml)

Crispy Pigs head, sweet pickle relish, baked apple & crackling

Chateau Argadens, Famille Sichel, Bordeaux, France 2018 (100 ml)

Cornish Turbot, brisket, consommé, cockles & sea herbs

(Great British Menu 2006)

Mount Brown Pinot Noir, North Canterbury, New Zealand 2017 (100 ml)

Welsh lamb, braised shoulder, artichoke, courgette & basil

Tenuta Sant'Antonio Scaia, Paradiso Rosso, Veneto, Italy 2016 (100 ml)

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

Lafage Maury, Languedoc-Roussillon, France 2017 (75 ml)

Pre-dessert

Odette's Jaffa cake, milk sorbet, nabbed cocoa

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