



## **Kitchen Table**

### Selection of Snacks

Citrus cured salmon, baked beetroot, horseradish & fennel

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

Crispy Pigs head, celeriac remoulade, prune ketchup, crackling

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

Cornish Turbot, beef shin, consommé, cockles & seaweed

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

Beef Sirloin, braised shoulder, hash brown, carrot & onion

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

Selection of British cheese, pear chutney, Nain`s Bara brith

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

### Pre-dessert

Odette's Jaffa cake, salted milk, nibbed cocoa

*Passito Baccadoro, Sicily, NV (75ml)*

Coffee & Tea with petit fours

### **Chef's table Menu £80 per person**

Wine pairing £49 per person

Head Chef | Tom Dixon

Chef Patron | Bryn Williams