



## 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)*

Wild Hart Venison, black pudding, swede & blackberries

*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