



Kitchen Table

Selection of Snacks

Crispy Pigs head, sauce gribiche, pickled mooli & crackling

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

Burford brown egg, wild garlic, mushroom duxelle, cep jelly

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

Red mullet, pink fir potato, crispy squid, chorizo, aioli

Marmora Vermentino, Sardina, Italy 2016 (100ml)

Welsh Beef fillet, braised cheek, Pommes Anna, broccoli

Mademoiselle L, Haut-Medoc, Bordeaux, France 2014 (100 ml)

British cheese selection, fruit chutney,

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

Pre-dessert

Odette's Jaffa cake, almond, blood orange

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