



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, mustard, sweet pickle relish & crackling

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

Cornish Turbot, brisket, consommé, cockles & sea herbs

(Great British Menu 2006)

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

Roast & slow cooked beef, watercress, mushroom & onion

(Pedigree Welsh Black Beef, reared on our Welsh farm)

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

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

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

Pre-dessert

Odette's Jaffa cake, yogurt sorbet, poached kumquat

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