



Chef's Table

Selection of Snacks

Citrus cured salmon, pickled cucumber, horseradish, dill

Marmora Vermentino, Sardinia, Italy 2016 (100ml)

Crispy Pigs head, celeriac remoulade, prune ketchup, crackling

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

Halibut, pearl barley, Jerusalem artichoke, duck ham

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

Beef sirloin, glazed cheek, pomme paillason, shallot, cabbage

Villa Malacari, Rosso Conero, Marche, Italy 2014 (100 ml)

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

Lafage Maury, Languedoc-Roussillon, France 2016 (75 ml)

Pre-dessert

Odette's Jaffa cake, clementine, 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