

This Week's Chef Table D' Jour Menu

Each week our Head Chef and kitchen brigade provide a set course dining experience which throughout the week is available through pre-order and available on weekends to all booked tables.

This is a celebration of seasonal and fresh ingredients that due to the nature of the menu and experience is to be enjoyed by the whole table.

7 Courses £40.00

There is also an accompanying wine for each course should you choose to take advantage of our pairings.

6 Drinks (wines served by 125ml measure)

Additional £20.00

Amuse Bouche

Crooked Cocktail no. 4

Prosecco charged with apple and pomegranate

Starter

Pheasant Breast | Fruit Loaf | Pomegranate Jus

French Patriache vin de France Syrah Rose 12.5%

Fish

Sea bass | Walnut | Citrus | Salad

Italian Frascati Superiore Fontella DOC 12.0%

Mains

Celebration of Pork

Loin | Belly lollipop | Croquette | Poached Cheek | Black Pudding and Apple Tower

Roasted vegetables | Cider Jus | Sauteed Greens

South African Chenin Blanc 12.5%

Cheese

A small selection of cheeses | Walnuts | Grape Sorbet | Crackers | Homemade butter

White Port 20%

Dessert

Celebration of Apple

Tatin | Custard sorbet | toffee apple | Mulled Cider | Crumble

Grand vin de Bordeaux Calvet Sautierre Dessert Wine 13.5%

Tea or Coffee

With a choice of Homemade petite fours or upgrade to floater coffee

You may wish to reside on our sofas and relax with these.

The duration of this meal take approx 2 ½ hours and therefore only available up until 9.00pm