

C H E F ' S T A B L E



Sample six-course tasting menu

Cured trout tart

Apple, avocado, wasabi

Pressed rabbit

Blackberry, shitake, artichoke

Cod loin

Cauliflower, maitake, sake beurre blanc

Lamb loin

Belly, smoked shoulder sheppard's pie, celeriac, mint

Rum Baba

Thyme jelly, Mirabelle plum sorbet

36% Caramelia chocolate mousse

Sesame, coffee ice cream

Cheese

Lainston garden chutney, crackers, quince

(Optional additional course - £10 supplement)

Six-courses £140 per person

Wine pairing £80 per person

Premium wine pairing £100 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.