

# Table d'hôte

Head Chef, Scott Paton



CRAB  
curry, lime

DUCK  
plum, chutney

BIRDS LIVER  
px, brioche

LOBSTER  
citrus, carrot

OYSTER  
spaghetti, caviar

SOLE  
clams, sea herbs

QUAIL  
turnip, yolk

SCALLOP  
taco, coriander

BEEF  
beetroot, pepper

VENISON  
celeriac, spiced  
apple

TURBOT  
mushroom, fennel

RABBIT  
chesnut,  
smoked bacon

CRANBERRY  
spices, apple

HAZELNUT  
pastry, caramel

VANILLA  
white chocolate,  
pear

CHOCOLATE  
illanka,  
dried muscat

FOUR COURSES

£80

optional cheese course - £14