THE Chef's Table

APPETISERS

House Olives
Freshly baked breads served with Los Dos Amigos olive oil & balsamic vinegar

--- All priced at 3.50 ---

TO START

AUBERGINE- Slow roast aubergine and tomato soup, yogurt, sumac, pomegranate, goats cheese, sun blushed tomato and sesame seed foccacia (V) 5.95

PLAICE- Fillet of Cornish plaice, Clams, onion dashi, soy shiitake mushrooms, enoki mushrooms, carrots, broad beans, kombu 8.25

DUCK- Confit duck rilletts, cherry, fennel, grilled peach, duck fat brioche, feta cheese, pickled carrots, pistachio 8.50

MEXICAN MARIGOLD & CUCUMBER- Kholrabi, ricotta, pisatachio, pomegranate, Mexican marigold, herbs and flowers from the kitchen garden, gooseberry ketchup, cucumber and mint granita (V) 7,95

PIGEON- Wirral shot wood pigeon salad, goats cheese, almond, raspberry, black garlic, liquorice, Ecuadorian chocolate 8.90

MAIN COURSE

GLOUCESTER OLD SPOT PORK- Roasted belly pork, grilled pork loin rolled in caraway and fennel seed, gooseberry relish ,elderflower and pork consomme, leek vinaigrette, sea aster, kohlabi 19.25

BEEF - Butter roast beef fillet,grilled langoustine, crisped potato, slow cooked beef short ribs, ginger beer, loveage emulsion 25.95

PINEAPPLE CHEESE ONION- Spiced roast pineapple, pineapple and mango chutney, pineapple lassi, lentil curry, pineapple hot sauce, kidney beans, slow roast red onion, aubergine, courgette, coconut, paneer cheese (V) 14.95

CORN FED CHICKEN - Miso and maple marinated breast, lemon garlic roasted leg, hot wing, corn butter sauce, chorizo, courgette, polenta, button mushrooms, cacklebean egg yolk 18.95

SCOTTISH MONKFISH- Roast monkfish tail, confit byaldi, nasturtium pesto, roast tomato sauce, roquito peppers, monks beard agretti, goats cheese arancini 19.25

SIDES

Triple cooked chips
Summer vegetables
Seasonal mixed salad, Veg men leaves

- All priced at 3.50 -

If you require any information on allergies/intolerances, please ask a member of our team