



# *Chef's Table Menu*

## S T A R T E R S

**Winter Celeriac and Black Truffle Velouté**  
Hazelnut and Wild Mushrooms

**La Ratte Potato Salad Terrine**  
Crème Fraîche, Romaine, Celery and Anchovies

**Hand Dived Orkney Scallop**  
Cep, Salsify, Chive and Vin Jaune

**Spiced Hereford Prime Beef Tartare**  
Oyster Cream, Nori and Carlingford Tempura

## M A I N C O U R S E S

**Wild Mushroom Tortellini with Cauliflower**  
Fermented Garlic and Textures of Cauliflower

**Line Caught Sea Bass**  
Saffron, Mussels, Crispy Risotto and Basil

**Royal Venison**  
Braised Haunch, Kale and Spiced Blackberry

**Hereford Aged Beef Fillet**  
Watercress, Baby Onions and Pancetta

## D E S S E R T S

**Poached Blackberry and Young Coconut**  
Granola, Poached Blackberry and Jasmine

**70% Valrhona Smoked Chocolate Mousse**  
Peated Whiskey, Malt Ice Cream

**Black Fig and Lemon Soufflé**  
Macerated Fig and Armagnac

**Selection of Three Cheeses**  
Served with Chutney, Fruits and Oat Crackers

*£95 per person*

*For food allergies and intolerances please alert your server.*

*A discretionary 15% service charge will be added to your bill.*

*Prices are VAT inclusive.*