

# THE CHEF'S TABLE - SAMPLE MENU



## EIGHT COURSES



Treacle cured salmon, satay, lime, coriander

Slow cooked egg, sorrel, truffle, Winchester

Cornish cod, lovage, fennel, lemon

Wood pigeon, white bean, glazed red cabbage

Galloway beef, cep, pickled onion, celeriac

Young Buck, fig, honey

*Raw milk, stilton style, County Down, Northern Ireland*

Lemon, meringue, iced tea

Coffee, mascarpone, Bourbon