

THE CHEF'S TABLE



FIVE COURSES



CHALK STREAM TROUT, ROSE, CUCUMBER, DILL, GIN



MAITAKE, SORREL, CAULIFLOWER, AUTUMN TRUFFLE



GIGHA HALIBUT, ARTICHOKE, CHIVE, ANCHOVY



GALLOWAY BEEF, HERITAGE CARROT, PINE NUT



BLACKBERRY, CASSIS, LEMON THYME

THE CHEF'S TABLE



EIGHT COURSES



RAW SCALLOP, APPLE, BISQUE, THAI BASIL, LIME



CHALK STREAM TROUT, ROSE, CUCUMBER, DILL, GIN



GIGHA HALIBUT, ARTICHOKE, CHIVE, ANCHOVY



MIDDLE WHITE SUCKLING PIG, AUBERGINE, FENNEL



GALLOWAY BEEF, HERITAGE CARROT, PINE NUT



CHEESE SELECTION



BERGAMOT, BASIL, OLIVE OIL



BLACKBERRY, CASSIS, LEMON THYME