

THE CHEF'S TABLE



EIGHT COURSES



Burrata, black olive, milk bread, macadamia nut

Roast Orkney scallop, asparagus mousse, smoked bonito and
lime dressing

Slow-cooked Bantam egg, confit chicken leg, pickled trompette,
chicken fat mayonnaise

Glazed Cumbrian rose veal, grilled onion emulsion, garlic and
anchovy cream

Goosnargh duck, English pea, hen of the wood mushroom, wild
garlic

Cheese selection

Milk, fennel pollen, gooseberry

Elderflower and vanilla mousse, Gariguette strawberries, gin,
meringue