

# THE CHEF'S TABLE



## EIGHT COURSES

Treacle cured trout, coriander, lime yoghurt

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Slow cooked egg, wild garlic, shallot, truffle

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Scallop, asparagus, chicken butter, radish

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Quail, spring cabbage, piccalilli

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Sirloin of beef, beetroot, kale, wild mushroom

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Cheese selection

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'Margarita'

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Coffee, mascarpone, Bourbon