

## Chef's Table

Raw aged beef, burrata, ponzu, smoked ox

English tiger prawn, courgette, green almond, bisque

Duck part 1

English asparagus, 30 month parmesan, cured egg yolk

Roast turbot, sea lettuce sauce, sea herbs

Duck part 2

Selection of artisan cheeses

*(£10 supplement)*

Lemon & Timut pepper

Cheddar Valley strawberry, caramelised white chocolate, mint

Petit fours

-65-

Wine flight 65

*(Discretionary 10% service is added to all bills)*