



## **Chef's Table Tasting Menu**

*Head chef: Joseph Procak*

*\*Amuse-Bouche\**

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### ***Seared South Coast Scallops***

*Heritage Beetroot, Cockle Popcorn, Radish, Orange, Hazelnut and Truffle Dressing  
J&O Sparkling Piquepoul, Languedoc, France*

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### ***Pan Fried Breast of Wood Pigeon***

*Roasted Salsify, Cabbage and Pancetta, Bitter Chocolate and Raspberry Sauce  
Abbotts & Delaunay Reserve Cote du Roussillon, Languedoc, France*

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### ***Black Currant Sorbet*** *Crème de Cassis Liqueur*

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### ***Roasted Loin of Welsh Lamb***

*Garden Herb Crust, Confit Cherry Tomato, Fondant Potato, Garlic Fritters  
Pan Fried Lamb Sweetbreads and Wild Mushrooms, Port and Rosemary Jus  
Solar Viejo Tempranillo Cosecha Rioja, Rioja, France*

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### ***Toffee Apple Sphere***

*Black Berry and Apple Crumble Ice Cream, Toffee Sauce  
CYT Late Harvest Sauvignon Blanc, Maule, Chile*

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*\*Petit-Fours\**

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*Enjoy 7 courses for £44.95 per person*

**OR**

*£69.95 per person with recommended wine flight*