



Chefs Table Tasting Menu

Monday 4th / 18th December 2017

Seaweed Cracker, Chip Emulsion, Vinegar

Goats Cheesecake, Red Onion Jam

Martin Millers Gin, Fentimens Indian Tonic, Sea Purslane, Citrus, Junioer

Roasted Leek, Wild Mushrooms, Delica Pumpkin, Baba Ganoush

Martin Millers, Italicus Liquor, Fentimens Herbal Tonic, Green Olives

Buttered Skate, Beetroot Emulsion, Roasted Apples, Chard

Martin Millers, Lemon, Jean Paul Deville Champagne

Quail Scotch Egg, Fig, Sorrel Emulsion

Martin Millers Westbourne, Calvados, Apple, Lemon, Honey, Grenadine, Egg White

Smoked Venison Kebab, Pine, Jerusalem artichokes

Martin Millers Westbourne, Fresh Sloe Berries, Blackberries, Fentimens Pink Grapefruit Tonic

Pork Belly, Date Reduction, Crackling, Pepper Compote

Martin Millers Spiced Cider, Fentiments Ginger Ale

Roasted & Smoked Fig

Martin Millers 9 Moons Old Fashioned, De-hydrated Pink Lady Apple

Black Sesame Ice Cream, Clementine, Coconut

Martin Millers, Campari, El Banderra Vurmut, Mulled Sake

Chimney Fire, Ethiopia & Peru Blend Coffee