

little chef's table

APPETISERS

FRESHLY BAKED FOCACCIA (V) • £4
HOUSE MARINATED GORDAL OLIVES (V) • £4.25
WILD GARLIC ARANCINI / AGED PARMESAN, AIOLI • £4.5
HAGGIS FRITTERS / KATSU CURRY • £4.75

STARTERS

MISO + SPRING GREEN SOUP (V) • £7.50
pickled enoki / wild garlic bread
... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.00

LIGHTLY SMOKED SALMON COOKED IN TAMARIND • £9.50
carrot, ginger and coconut thai curry / cucumber, lime and poppy seed salad
... pairing: (v) 2019 Bischofliche Riesling / a classic riesling with citric acidity and a balanced minerality / 175ml • £7.75

CURDS + WHEY • £9.75
lamb's tongue cooked in whey / sheep curds / haggis / morcilla / rhubarb and pistachio salad
... pairing: 2019 Clos du Val Bordeaux blend / complex bramble, cedar and chocolate with a velvety finish / 125ml • £14.75

GRILLED ASPARAGUS + BURRATA (V) • £9.95
sorrel and wild garlic hummus / roast jersey royals / pistachios / oxalis
... pairing: 2019 Premier Cru Chablis / balanced minerality with notes of citrus, flint and a touch of salinity / 175ml • £9.25

PONZU AND SESAME GLAZED BLADE OF BEEF • £10.75
shitake dashi / kombu noodles / lovage emulsion
... pairing: 2018 Corbieres-Boutenac blend / dark berry, exotic spices, and wonderful tannins / 175ml • £9.25

MAINS

CONFIT BELLY PORK • £22.50
kogi fillet / morcilla / crispy ear / apple / potato presse / picallili turnips / pork jus
... pairing: 2017 Barbera d'Asti Superiore / black cherry, chocolate, & toasted oak / 175ml • £7.50

ROAST COD • £21.75
minus 8 veronique / sorrel / grilled asparagus / grapes / oyster leaf / wild garlic jersey royals
... pairing: 2019 Premier Cru Chablis / balanced minerality with notes of citrus, flint and a touch of salinity / 175ml • £9.25

KOJI MARINATED HEN OF THE WOODS (V) • £18.50
char siu / apricot / lovage / shiitake dashi / Lancashire style parched adzuki beans
... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.00

CUMBRIAN CHICKEN SUPREME • £21.50
wild garlic rolled thigh / classic chicken velouté / gnocchi / aged parmesan / purple broccoli / confit tomato
... pairing: 2019 Premier Cru Chablis / balanced minerality with notes of citrus, flint and a touch of salinity / 175ml • £9.25

FAUX ROSSINI • £27.50
grilled sirloin / beef dripping toast / mushroom faux foie gras / madiera jus / bone marrow mash
... pairing: 2019 Clos du Val Bordeaux blend / complex bramble, cedar and chocolate with a velvety finish / 125ml • £14.75

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SIDES

TRIPLE COOKED CHIPS (V) • £3.50, ADD KATSU SAUCE +£1.50
PURPLE BROCCOLI, RHUBARB, PISTACHIO, BLUE CHEESE (V) • £4
GRILLED ASPARAGUS, WILD GARLIC BUTTER (V) • £4
GARLIC, ROSEMARY & THYME MUSHROOMS (V) • £3.5
GARLIC MASH (V) • £3.5

DESSERTS

STEAMED RHUBARB, HONEY & GINGER PUDDING (V) • £7.50
Bay leaf custard / rhubarb crumble ice cream
... wine pairing: ontanon marco fabio moscatel • 75ml / £5.75

CHOCOLATE FONDANT (V) • £7.50
Salted caramel ice cream
... cocktail pairing: chef's table espresso martini • £9.50

PASSION FRUIT BAVAROIS • £7.50
Caramelised pineapple / passion fruit sorbet / sesame
... wine pairing: Daschbosch Old Vine Hanepoot • 75ml / £7.50

CHEESE (V) • £9.50
Three british cheeses served with traditional garnish and biscuits
OLD WINCHESTER - A WILTSHIRE GOUDA WITH A FULL NUTTY FLAVOUR & CRYSTALLINE TEXTURE
BOURNES BLUE CHESHIRE - HAND PIERCED FOR A CRUMBLY TEXTURE AND A STRONG TANGY FINISH
GOATISAN - A FIRM, CLOTHBOUND FROM NORTH YORKSHIRE WITH A NATURAL RIND
... sherry pairing: Pedro X • 75ml / £7.50