

# THE CHEFS TABLE

55pp

## Sourdough Bread, Salted Butter

### STARTER

#### **Heritage Potato and Leek Soup**

Crème Fraiche, Sourdough

#### **Smoked Haddock Fish Cake,**

Black Cabbage, Sweetcorn Chowder

#### **George's Pork Pie Terrine, Piccalilli**

Crispy Cuttlefish, Marie Rose Sauce

### MAINS

#### **Mushroom Pithivier,**

January King Cabbage, Black Garlic

#### **Cornfed Chicken**

Leg Croquette, Braised Turnip, Lovage

#### **Aged Pork Chop**

Mustard and Cornichon Sauce, Fries, Green Salad

#### **Roasted Monkfish**

Cauliflower, Raisin and Caper Dressing

### SIDES

Garden Salad | Buttered Hispi Cabbage

Crispy Anna Potatoes, Oxford Sauce

### DESSERTS

#### **Buttermilk Pannacotta**

Blood Orange And Oat Crumb

#### **Warm Rhubarb And Anise Crumble**

Vanilla Ice Cream

#### **Sticky Toffee Pudding**

Banoffee And Lime, Banana Ice Cream

#### **Crème caramel**

THE  
**ALICE**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.