



Guest Chef Series

presents

Liam Dillon

{ Wednesday 31st January 2024 }

SNACKS	Chicken liver tartlet chicken skin & fried oregano Aerated waffle, cheese custard & venison carpaccio
STARTER	Cornish mackerel & smoked eel winter salad <i>Sauvignon Blanc, Framingham, Marlborough, NZ £8 / 125ml</i>
MAIN	Dry-aged Hereford beef fillet yeasted parsnip purée, bone marrow pudding, heritage carrot & bordelaise sauce <i>Tempranillo, Coto de Imaz, Rioja, Spain £8 / 125ml</i>
PRE-DESSERT	Lemon curd, cucumber, honey & dill meringue
DESSERT	Valrhona Manjari 64%, coffee parfait hazelnut, sherry jelly & bread ice cream <i>Pedro Ximénez, Barossa Valley £8.5 / 75ml</i>
SWEET	Fudge Caramelised white chocolate, salted lime and almond

With special thanks to

