



Guest Chef Series

presents

Pip Lacey

{ Saturday 3rd February 2024 }

SNACK	Crispy pig's head sauce gribiche
STARTER	Halibut ceviche burnt orange purée, kohlrabi, radish, crispy kale <i>Xarel-lo, Gallina de Piel, Spain £7 / 125ml</i>
MAIN	Oxtail ravioli baked leeks, yoghurt, tomato fondue, sunflower seed pesto, shiso, chive oil <i>Valpolicella, Corte Giara, Italy £8.5 / 125ml</i>
PRE-DESSERT	Blood orange granita whisky and mint
DESSERT	Rhubarb and ginger Paris-Brest <i>Semillion, Château Delmond, Sauternes £8.5 / 75ml</i>
SWEET	Pear fruit pastille

With special thanks to

