



Guest Chef Series

presents

Thom Bateman

{ Tuesday 16th January 2024 }

SNACK	Cauliflower and Old Winchester arancini charred spring onion mayo
STARTER	Staffordshire cheese custard and salt-baked beetroot tart crispy kale, black garlic ketchup <i>Encruzado, Quinta dos Carvalhais, Portugal £8 / 125ml</i>
MAIN	Beef sirloin chive emulsion, king oyster mushroom, shiitake ketchup, Staffordshire ox cheeky lobby <i>Grenache, Willunga 100, McLaren Vale, Australia £10.5 / 125ml</i>
PRE- DESSERT	Poached rhubarb whipped fromage blanc, pistachio
DESSERT	Salcombe blond chocolate mousse miso caramel, cocoa nib, salted Pedro Ximenez syrup, toasted hazelnuts <i>Pedro Ximenez, Barossa Valley £8.5 / 75ml</i>
SWEET	Fudge caramelised white chocolate, salted lime and almond

With special thanks to

