

Behind the Brand

Thursday 12th September | 7.30pm

Arrival from 7pm

£79 per person
£40 wine pairing

A gala dinner celebrating the passion and dedication that goes into producing our outstanding fayre. Each dish has been meticulously designed by a member of the kitchen brigade under the watchful eye of our head Chef, Patrick Hill, drawing on their personal inspirations and influences. With drinks expertly matched to complement each course

TABLE SNACKS

Chicken Liver Parfait 'Cigar', Tomato and Goats Cheese Macaron, Octopus and Courgette Skewer

GRESSINGHAM DUCK BREAST

Mushroom Broth, Confit Leg, Applewood Smoked Breast, Duck Faggot
Patrick Hill, Head Chef

ROAST JOHN DORY

Crisp Maldon Oyster, Sea Beet, Sweet Ginger, Sake and Kaffir Cream
Alex Yates, Chef de Partie

SADDLEBACK CROSS PORK LOIN (from Jay's Farm)

Shaved Fennel, Shoulder Ravioli, Cider Cream, Roast Quince, Cipollini Onions
Jay Massey- Taylor, Commis Chef

PRE- DESSERT

Claire Robinson, Pastry Chef

DARK CHOCOLATE

Barolo Poached Pear, Pistachio Sponge, Vanilla
Kyle Barton, Sous Chef

COFFEE AND PETIT FOURS