



# Chefs Table

A UNIQUE EXPERIENCE FOR YOU, YOUR FAMILY  
AND FRIENDS.

THE RESTAURANT IS YOURS, YOUR BOOKING ONLY, FANTASTIC SAFE DINING  
EXPERIENCE WITH PEOPLE YOU KNOW AND LOVE

YOU WILL BE SPOILT WITH AN AMAZING FEAST, BEAUTIFUL TASTING AND  
PRESENTED DISHES,

INTERACTION WITH YOUR CHEF AND AMAZING SERVICE BY YOUR BUTLER  
AND WAITING STAFF

SITUATED AT THE START OF THE HARBOURSIDE WITH BEAUTIFUL VIEWS  
TOWARDS THE CLIFTON SUSPENSION BRIDGE.

7 Courses, Tuesday to Thursday Evening £54.50 per person

7 Courses, Friday and Saturday Evening £59.50 per person

4 Courses, Thursday to Saturday Lunch Time £42.50 per person

*Party reservations of 10- 15 only*

**web:** [chefstable.restaurant](http://chefstable.restaurant)

**tel:** 01179300776.

**email:** [conrad@cherrypickedcatering.co.uk](mailto:conrad@cherrypickedcatering.co.uk)

# Chefs Table

## M E N U

### Canapés on arrival

Agnolotti, Caramelised Squash, crisp pancetta, sage, mascarpone, parmesan  
OR

Pea and Wood Mushroom Risotto, truffle oil, parmesan tuile

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Seared Scallops, Roasted Celeriac Puree, sour apple, toasted hazelnut  
OR

Cornish crab and coriander, wasabi emulsion, avocado and chilli sorbet  
OR

Smoked Paprika Beignets, cheese fondu, pickled baby vegetable

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6 O'Clock Gin sorbet

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Cote de Boeuf, Braised Ox Cheek, crispy fondant potato, glazed shallot, claret wine reduction  
OR

Dover Sole, Smoked Haddock and Clam Broth, saffron potato, purple kale and sea.asparagus  
OR

Roasted Butternut Squash, Wilted Spinach, incased in filo, smoke celeriac puree, autumn greens,  
toasted pine nuts, walnut vinaigrette

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### Parade of Puddings

Apple and Blackberry Tart Tatin, honey and ginger cream

Chocolate and Candied Orange Torte, caramelised hazelnuts ice cream

Vanilla and Mango Cheesecake, lime sorbet, meringue shards

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British cheese board, fruit, nuts, savoury biscuits and relish