



SAMPLE FEASTING MENU

Breaded brawn, burnt apple  
Radishes, chicken butter, dried onion  
Smoked cod's roe, pig skin, egg yolk  
Isle of Wight tomatoes, goat's curd, olive, basil  
Dover sole, samphire, sauce vierge



Please choose one of the following for the whole table:

Stuffed saddle of Blackface Lamb  
Porchetta  
Fore Rib of Beef  
Stuffed saddle of Denham Estate venison  
Courgette, mint, olive oil

~~<https://www.private-dining-rooms.co.uk/restaurant/the-quality-chop-house/>~~

*Confit potatoes*



*Selection of Neal's Yard cheeses*



*Malted chocolate, hazelnut, salted caramel*

*£65 per person*