

Àclèaf Table d'Hôte

Head Chef, Scott Paton



CHICKEN LIVER

Pedro Ximénez,
brioche

CRAB

curry,
mango

WAGYU

mushroom,
Sauce Périgord

DUCK EGG

quince,
nutmeg

CHEESE

(minimum 2 people)

£24⁰⁰ pp

Join us in a celebration menu of the Acleaf Book with a four
course menu with dishes featured from our book.

(Four Course Menu plus Cheese, Petit Fours (Book between two))

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
@AcleafRestaurant | @ScottPaton