

The Eight

Mackerel

buttermilk dashi, dill, horseradish
Jean-Max Roger, Menetou Salon, Loire Valley, France

“Norfolk Quail” poussin

date pickle, squash, Baharat
Desciendentes de J Palacios, Petalos de Bierzo, Bierzo, Spain

Celeriac Fondant

truffle purée, hazelnut, egg yolk
Vallet freres, Pernand-Vergelleses, Burgundy, France

Roast sea bass

cauliflower, sauce Grenobloise
Waterkloof Estate, “Circle of Life” White, Stellenbosch, South Africa

Welsh black ox cheek

Jerusalem artichoke, miso, mandarin
Burn Cottage, Pinot Noir, Central Otago, New Zealand

Barkham blue

bara brith, honey
Magpie Estate, “Clovella” Mataro/Grenache, Barossa Valley, South Australia, Australia

Beetroot sorbet

raspberry mousse, elderflower vinegar granita

Dark chocolate mousse

rum and raisin ice cream
Klein Constantia, Vin de Constance, Coastal Region, South Africa

Menu £90.00 | Wine flight £55.00 50ml glass

Coffee and petit fours £7.00

www.palehall.co.uk 01678 530 285

Please notify a member of the team if you have a food allergy or intolerance so we can advise you on your menu choices. An allergen menu is available upon request. A discretionary service charge of 10% will be added to your bill, which goes directly to the whole team.