

Chef's Table Evening

Wednesday 10th & Thursday 11th June 2026

5 courses for **£34.95**

A unique opportunity to experience dishes crafted from the finest seasonal and locally sourced ingredients, reflecting Head Chef Nathan Jackson's culinary style and personal inspirations.

Andalucian gazpacho, goat curd mousse, apple and dill oil



Seabass carpaccio, fennel, pink grapefruit, sea vegetables, sauce Vierge



Lincolnshire asparagus, poached duck egg, beurre noisette Hollandaise, hazelnut tuille, wild garlic oil



Mint and rosemary crusted lamb fillet, pea puree, Chanterney carrots, crispy potato



Strawberry and rhubarb pavlova, vanilla cream, elderflower syrup, basil meringue shards

Fletchers Restaurant

City Hub, 111 Canal Street, Nottingham, NG1 7HB



To book, visit our website: www.fletchersnottingham.co.uk or call 0115 838 0111

We cannot guarantee that all our dishes are 100% free from nuts, gluten or their derivatives. If you have an allergy to any food items, please notify a member of staff immediately. All dishes are subject to availability.

Our prices are inclusive of VAT at the current rate.