

THE DINING ROOM

STARTERS

Wright brothers rock oysters, shallot dressing, lemon
Half Dozen 16 Dozen 30

Roasted butternut & sage soup,
spiced crème fraîche 7.5

Smoked & poached cod,
purple potatoes, truffle mayonnaise, lambs lettuce 9.5

New season heritage beetroot,
goat's curd, black olives, wild shoots 8.5

White Park beef rillettes,
pickled plums, cocoa nibs & sourdough 9.5

Devon crab,
celeriac, Granny Smith puree & juniper marinated blackberries 11.5

Trecorras Farm kid goat croquettes,
bacon & bourbon jam, radish, gooseberries 9

Lyme Bay mackerel tartare,
cucumber gazpacho, smoked honey, borage flowers 9.5

SIDES - ALL £4

Butter beans, coriander, pine nuts

Watercress, Fivemiletown goat's cheese, balsamic dressing

Roasted rainbow carrots, chard, pickled grapes, hazelnuts

Tenderstem broccoli

Bone marrow mash

Fries, plain or with truffle & parmesan

MAINS

Pan-fried fillet of cod,
crushed sweet potato, roasted ceps & tenderstem broccoli 19

Castlemead chicken,
Pink Fir potatoes, baby artichokes, chervil sauce, onion ash 19.5

Smoked cauliflower,
truffle potatoes, black cabbage & glazed shallots 16.5

Millers of Speyside beef sirloin,
aubergines, watercress, bone marrow Hollandaise 24

Roasted Yorkshire grouse
game sausage, smoked sweetcorn & bacon spelt 22

Norfolk Horn lamb,
girolles, hazelnut hummus, sheep's yoghurt, spiced jus 21

Middle White pork,
black pudding, new season onion, samphire, gooseberry relish 22

Roasted plaice fillets,
fennel confit, pistachio, pickled cherries 19.5

PUDDINGS

Baked apple terrine, caramelised puff pastry, mint mousse, blackberry ice cream 7.5
2013 Monbazillac "Jour de Fruit" Domaine L'Ancienne Cure, South West, FRA 6

Valrhona chocolate & peanut mousse cake, banana, malted-milk ice cream 7.5
2011 LBV Port, Quinta do Noval, Douro, Portugal 8.5

Sour cream & lime cheesecake,
roasted peach, salted butter shortbread, lemon sorbet 7.5
2015 Cuvée Auslese Tschida, Neusiedlersee, Austria 6.5

Raspberry éclair, white chocolate mousse, caramel ice cream 7.5
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Roasted honey figs, almond cake, fig ice cream 7.5
2015 Côteaux du Layon Carte D'Or, Dom. des Baumard, Loire Valley, FRA 7.5

Selection of British cheese, quince, grapes & biscuits 11.5
10 y.o. Tawny Port, Quinta de la Rosa, Douro, PRT, 10