

## THE DINING ROOM

### STARTERS

Roasted butternut & sage soup,  
spiced crème fraîche 7.5

Baby artichokes,  
truffle potatoes, turnips, tarragon mayonnaise 9

White Park beef tartare,  
bone marrow, beef fat toast 10

Devon crab,  
Yorkshire forced rhubarb, candied celery & buckwheat 12

Braised Castlemead chicken wings,  
celeriac remoulade, lovage 9

Potted Chalk stream trout  
pickled cucumber, dill & rye 9

### MAINS

Seared yellowfin tuna,  
Jerusalem artichokes, sea weed, watercress & pistachios 24

Heritage carrots,  
grilled fennel, rum raisins, radicchio, blood orange dressing 16.5

Millers of Speyside beef sirloin,  
braised brisket, caramelised parsnip, glazed shallots 24

Trecorras Farm kid goat,  
red cabbage, baked Gortnamona cheese, beetroot & sorrel 22

Middle White pork,  
black pudding, hispi cabbage, pumpkin relish 22

Poached Chalk stream trout,  
cauliflower, sprouts, dill & crème fraîche 19.5

### SIDES - ALL £4.5

Braised red cabbage

Apple & kohlrabi slaw, smoked hazelnuts

Purple sprouting broccoli

Bone marrow mash

Fries, plain or with truffle & parmesan

### PUDDINGS

Apple tarte tatin,  
crème fraîche ice cream 7.5  
2014 Monbazillac "Jour de Fruit" Domaine L'Ancienne Cure, South West, France 6

Lemon meringue tart,  
cream 7.5  
2016 Cuvée Auslese Tschida, Neusiedlersee, Austria 6.5

Custard baked brioche,  
Yorkshire forced rhubarb, yoghurt ice cream 7.5  
2012 Tokaji Exaltation, Holdvölgy, Hungary 9.8

Beetroot & cream cheese cotton cake,  
praline ice cream 7.5  
2016 Cuvée Auslese Tschida, Neusiedlersee, Austria 6.5

Spiced chocolate ganache,  
chocolate shortbread, passion fruit mousse 7.5  
2011 LBV Port, Quinta do Noval, Douro, Portugal 8.5

Selection of British cheese,  
quince, grapes & biscuits 11.5  
10 yo, Tawny Port, Quinta de la Rosa, Douro, Portugal 10