

THE DINING ROOM

STARTERS

Roasted butternut & sage soup,
spiced crème fraîche 7.5

Fivemiletown goat's cheese mousse,
salsify, poached cranberries & ginger bread 8.5

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

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

Smoked goose croquettes,
watercress mayonnaise, pistachios 9

Juniper cured Chalk stream trout,
horseradish, pomegranate & dill 9.5

MAINS

Pan-fried fillet of cod,
crushed sweet potato, chestnuts & purple sprouting broccoli 19

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

Millers of Speyside beef sirloin,
bone marrow mash, Jerusalem artichokes & kale 24

Salt marsh lamb,
wild mushrooms, chervil root, hazelnut hummus, sheep's yoghurt 21

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

Lyme Bay Plaice,
roasted beetroot, turnips, pickled walnut & apple 19.5

SIDES - ALL £4

Mulled wine braised red cabbage, almonds

Watercress, Fivemiletown goat's cheese, balsamic dressing

Purple sprouting broccoli

Bone marrow mash

Fries, plain or with truffle & parmesan

PUDDINGS

Spiced Valrhona chocolate mousse,
blackberries, sour cream 7.5
2013 Monbazillac "Jour de Fruit" Domaine L'Ancienne Cure, South West, France 6

Sticky malt & date pudding,
roasted pear, fig ice cream 7.5
2012 Tokaji Exaltation, Holdvölgy, HUN 9.8

Cranberry & white chocolate bread & butter pudding,
candied mandarin 7.5
2015 Cuvée Auslese Tschida, Neusiedlersee, Austria 6.5

Baked egg custard,
soft goat's cheese, honey walnuts, slow baked quince 7.5
2015 Cuvée Auslese Tschida, Neusiedlersee, Austria 6.5

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