

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 dressing, lambs lettuce 9.5

Fivemiletown goat's cheese mousse,
heritage beetroots, salsify & rye 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

Trecorras Farm kid goat croquettes,
watercress mayonnaise, pistachios 9

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

SIDES - ALL £4

Braised red cabbage

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,
bone marrow mash, Jerusalem artichokes & kale 24

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

Salt marsh lamb,
girolles, hazelnut hummus, sheep's yoghurt, spiced jus 21

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

Lyme Bay Plaice,
roasted beetroot, turnips, pickled walnut & apple 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, France 6

Dark chocolate panna cotta, rum raisins, hazelnuts, banana sorbet 7.5
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Sticky malt & date pudding, roasted pear, fig ice cream 7.5
2015 Côteaux du Layon Carte D'Or, Dom. des Baumard, Loire Valley, France 7.5

Passion fruit éclair, white chocolate cream, mandarin parfait 7.5
2012 Tokaji Exaltation, Holdvölgy, Hungary 9.8

Baked egg custard, soft goats 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