

THE DINING ROOM

STARTERS

House-made fresh cheese,
peas & black olives, crispy sourdough 9

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

Devon crab,
white asparagus, black garlic & radish 12

Baby artichokes,
truffle potatoes, turnips, tarragon mayonnaise 9

Crispy duck leg,
cherries, nettle dressing, nasturtiums 9

Potted Chalk stream trout
pickled cucumber, dill & rye 9

MAINS

Seared yellowfin tuna,
seaweed, watercress, mooli & pistachios 24

Grilled baby gem,
crushed potatoes, morels, samphire, rhubarb, smoked hazelnut dressing 16.5

Millers of Speyside beef sirloin,
braised brisket, bone marrow mash, sautéed chard 24

Trecorras Farm kid goat,
Jersey Royals, crushed peas, violet mustard, goat's curd 22

Middle White pork,
burnt apple, spring greens, walnuts & Madeira jus 22

Roasted plaice,
asparagus, chervil sauce, squid ink & oyster leaf 19.5

SIDES - ALL £4.5

Baby spinach & rocket salad, orange dressing

Buttered peas & sugar snaps, crispy bacon

Sautéed kale & radicchio, rum raisins

Crushed Jersey Royals, chive crème fraîche

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

Pineapple carpaccio,
roasted banana sorbet, mint meringues 7.5
2016 Cuvée Auslese Tschida, Neusiedlersee, Austria 6.5

Warm carrot cake,
passion fruit cream cheese, walnut ice cream 7.5
2016 Cuvée Auslese Tschida, Neusiedlersee, Austria 6.5

Vanilla crème brûlée,
strawberries, lemon shortbread 7.5
2012 Tokaji Exaltation, Holdvölgy, Hungary 9.8

Dark chocolate delice,
pistachio praline, black cherry sorbet 7.5
2011 LBV Port, Quinta do Noval, Douro, Portugal 8.5

Selection of British cheese,
Keen's Cheddar, Bath soft, Perl Las, Baronet, quince, peach chutney & biscuits 11.5
10 y.o. Tawny Port, Quinta de la Rosa, Douro, Portugal 10

*An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.*

**Join us for our delicious seasonal Sunday Roasts.
Butchered on site, we create the best roasts using locally sourced
meats from sustainable farms.**