

## THE DINING ROOM

### STARTERS

Heritage beetroots,  
goat's curd, fig, honeycomb 8.5

White Park beef tartare,  
bone marrow, toast 11

Smoked Chalk stream trout,  
charred cucumber, dill sour cream, rye bread 10

Baby artichokes,  
truffle potatoes, turnips, tarragon mayonnaise 8.5

Potted goose,  
clementine chutney, sourdough 10

Charred mackerel,  
tartare, horseradish, apple 9

### MAINS

Plaice, Charlotte potatoes,  
hispi cabbage, sunflower seeds 19.5

Beetroot tart,  
whipped goat's cheese, chicory & pickled walnuts 16.5

35 day-aged beef sirloin,  
horseradish mash, roasted salsify, kale, cranberry jus 26

Lyons Hill Farm venison,  
Jerusalem artichokes, parsnips 24

Cornish cockerel,  
salt-baked celeriac, cep, sherry vinegar 23

Pan-fried cod,  
braised red cabbage, chestnuts, tenderstem broccoli 20

### SIDES - ALL 4.5

Spinach & rocket salad, orange dressing

Mulled wine braised cabbage, almonds

Green beans, toasted almond dressing

Brussel sprouts, bacon & chestnuts

Fries, plain or with truffle & parmesan

### PUDDINGS

Rum baked pineapple,  
gingerbread, coconut 7.5  
2012 Tokaji Exaltation, Holdvölgy, Hungary 9.8

Sticky date pudding,  
butterscotch, pear, clotted cream 7.5  
2015 Riesling SL, Schloss Lieser, Mosel, Germany 5.3

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

Spiced chocolate mousse,  
meringue, chestnuts 7.5  
2011 LBV Port, Quinta do Noval, Douro, Portugal 8.5

Orange & almond syrup cake,  
mandarin & banana sorbet 7.5  
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Selection of cheese,  
Keen's Cheddar, Bath soft, Perl Las, Baronet, quince, fig 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.*

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