

THE DINING ROOM

STARTERS

Roasted salsify,
black cabbage pesto, sherry dressing 8.5

White Park beef tartare,
bone marrow, crispy tendon 12

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

Pumpkin mousse,
pickled mushrooms, wild rice, pomegranate 8.5

Black pudding,
cognac, apple salad 9

Mackerel,
horseradish cream, rhubarb 9.5

MAINS

Plaice, Charlotte potatoes,
hispi cabbage, sunflower seeds 19.5

Cheltenham beetroots,
goat's cheese, pear, pickled shallot 16.5

Traditional breed beef sirloin,
potato, January king cabbage, jus 26

Lyons Hill Farm venison,
Jerusalem artichokes, parsnips 24

Castlemead chicken,
salt-baked celeriac, cep, sherry vinegar 19.5

Pan-fried cod,
smoked cauliflower, creamed leeks 20

SIDES

Spinach & rocket salad, orange 4.5

Roasted celeriac, apple & walnut dressing 4.5

Green beans, toasted almonds 4.5

Purple sprouting broccoli 5

Fries, plain or with truffle & parmesan 4.5 / 5.5

PUDDINGS

Toffee pudding,
salted caramel mousse, apple 7.5
2015 Riesling SL, Schloss Lieser, Mosel, Germany 5.3

Vanilla crème brûlée,
Yorkshire forced rhubarb, rhubarb ice cream 7.5
2015 Riesling SL, Schloss Lieser, Mosel, Germany 5.3

Chocolate delice,
crème fraiche, mandarin sorbet 7.5
2011 LBV Port, Quinta do Noval, Douro, Portugal 8.5

Treacle & almond tart,
candied lemon, ricotta ice cream 7.5
2014 Monbazillac "Jour de Fruit" Domaine L'Ancienne Cure, South West, France 6

Pineapple & ginger upside down cake,
rum sauce, clotted cream 7.5
2015 Riesling SL, Schloss Lieser, Mosel, Germany 5.3

Selection of cheese,
Keen's Cheddar, Bath soft, Perl Las, Baronet, quince, fig chutney & biscuits 11.5
10 yo, 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.**