

THE  
DINING ROOM

THREE COURSE MENU WITH A CHOICE OF TWO SIDES

£110 per person

Assorted Bread Rolls and Homemade Focaccia

STARTERS

*Choose One*

Baked Heritage Beetroot, Pistachio Oat Crumble (VEA)  
*Rhubarb, Nasturtium Leaves, Honey Buttermilk*

Cornish Crab Cake, Tartare Sauce  
*Radish, Kohlrabi, Sugar Snaps*

Stracciatella, Caramelised Balsamic Onions  
*Treviso, Marinated Figs, Focaccia*

Smoked Scottish Salmon, Mandarin  
*Rye Bread, Avocado, Trout Roe*

Hereford Beef Carpaccio, Roast Pumpkin  
*Caramelised Onions, Smoked Almonds, Herb Oil*

MAINS

*Choose One*

Roast Cornfed Chicken, Madeira Jus  
*Jerusalem Artichoke, Carrots*

Glazed Beef Short Rib, Merlot Jus  
*Smoked Mousseline, Turnips, Girolles, Crispy Barley*

Roast Atlantic Halibut, Clam Beurre Blanc  
*Celeriac, Cavolo Nero, Herb Oil*

Truffled Wild Mushroom Risotto (VEA)  
*Turnips, Mascarpone, Aged Parmesan*

Caramelised Celeriac, Hazelnuts, Vegetable Jus (VEA)  
*Miso Garlic Purée, Braised Cavolo Nero, Salsify*

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SIDES TO SHARE

*Choose Two*

Tenderstem Broccoli, Chilli, Garlic  
Sautéed Winter Green Vegetables  
Roast Brussels Sprouts, Chimichurri, Pecorino  
Baked Cauliflower, Comté Cheese  
Roast Pink Fir Potatoes, Garlic, Rosemary  
Triple Cooked Hand Cut Chips

DESSERTS

*Choose One*

Chocolate Torte, Cherry Compote  
*Crème Fraîche Ice Cream*  
Spiced Crème Brûlée, Vanilla Ice Cream  
*Red Currant Compote, Almond Tuile*  
Roasted Apple, Fudge and Pain d'Épice  
*Confit Pumpkin, Salted Caramel Ice Cream*  
Spiced Caramel Chocolate Dome **(VE)**  
*Passion Fruit Sorbet*

We kindly request that the lead booker select a universal menu of one starter, one main, two sides, and one dessert before sending it to your guests.

Any dietary requirements will be accommodated.

**(V)** Suitable for Vegetarians **(VE)** Suitable for Vegans **(VEA)** Vegan Option Available  
**(GF)** Gluten-Free **(GFA)** Gluten-Free Option Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.