

# Dining Room Menu

## Starter

French onion soup, Gruyère cheese croutons MK, CY, SD, G 7

Roasted delicata squash, beetroot hummus, goat's curd, poached pear, pomegranate, crispy kale SS, C, F, MK, SD, G 10

Roasted tiger prawns on toast, Basco butter, datterini tomatoes C, MK, SD, G 12

Chicken & foie gras terrine, Victorian plum compote, truffle brioche E, MK, SD, G 14

Yellowfin tuna tartare, spiced avocado, black pepper dressing, coconut bread crisp SS, F, S, MK, SD, G 14

Pan-fried Scottish scallops, Jerusalem artichoke, capers, lemon & burnt butter sauce M, MK, CY, SD, G 16

## Main

Pan-fried duck breast, Pommes Anna potato, sandy carrots, vin jaune sauce MK, CY, SD 24

Monkfish wrapped in Parma ham, Castelluccio lentils, mojo verde dressing F, MK, CY, SD 22

Roasted lamb rump, ponzu aubergine purée, baby leeks, ceps & bone marrow S, MK, CY, SD, G 24

Pan-fried Stone bass, smoked baby gem, pickled cucumber, white truffle paste beurre blanc F, MK, SD 22

Market fish M, SS, C, F, S, MK, CY, MD, SD, G MP

Steak frites, garlic butter, rocket & watercress salad SS, C, F, MK, SD, G 24

Dry-aged Hereford Ribeye steak (400g), Bearnaise / green peppercorn sauce SS, C, F, E, MK, CY, MD, SD, G 38

## Vegetarian / Vegan

Beetroot risotto, gorgonzola cheese, pickled walnuts, sorrel cress N, MK, CY, SD 18

Superfood salad, sprouting broccoli, baby gem, quinoa, avocado, grilled courgettes and aubergines, cherry tomatoes, omega seeds, feta, tahini dressing SS, MK, SD, G 12/18

Grilled halloumi, broccoli hummus, fennel, endive, pomegranate, pink grapefruit, dill, pine nuts MK, SD 12/18

## Side 5 each

Roasted heritage carrots, spiced crumble N, SS, MK, SD, G

Spinach (steamed, buttered MK, creamed MK)

Hand-cut chips SS, C, F, SD, G

Truffle mash potato MK, SD

Hispi cabbage, brown butter, lemon, capers, parsley, brioche crumb E, MK, SD, G

Seasonal green salad SD

Allergens: Peanuts (P), Nuts (N), Molluscs (M), Sesame Seeds (SS), Crustaceans (C), Fish (F), Eggs (E), Soybeans (S), Milk (MK), Celery (CY), Mustard (MD), Sulphur Dioxide (SD), Lupin (L), Gluten (G) [May Contain](#)

Before you order, please inform our staff if you have any food allergies.

Prices inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

