

# Dining Room Menu

## Starter

- Pain de Campagne sourdough, Netherend Farm butter, sea salt MK, G, N, SS 6
- Watercress & potato soup, chestnut mushrooms, blue cheese croutons, chives MK, CY, SD, G 7
- Spring pea & broad bean tart, wild garlic & goats cheese mousse, chili, pickled tropea onions E, MK, SD, G, N 12
- Treacle cured pork belly, cucumber, radish, honey & pickled mustard seed dressing MD, SD, M, F 12
- Wye Valley green asparagus, pata negra ham, beurre noisette hollandaise espuma, lovage oil E, MK, SD, G 14
- Yellowfin tuna tartare, spiced avocado, black pepper dressing, coconut bread crisp SS, F, S SD, G, N 14
- Pan-fried Scottish scallops, garden pea purée, yuzu gel, truffle dressing, crispy chicken skin M, CY, SD, F 16

## Main

- Calf's liver, caramelized onions, crispy sticky bacon, black garlic ketchup E, MK, MD, SD, M, F 18
- Cornish chicken Kyiv, mashed potato, baby carrots, minted crushed peas E, MK, CY, G, SS, C, F 20
- Roasted Cornish cod, green asparagus risotto, clams, garlic emulsion, wild sandworth M, F, MK, CY, SD 22
- Pan fried sea trout, saffron potatoes, salty fingers, langoustine bisque C, F, MK, CY, SD, M 24
- Roasted spring lamb rump, courgette flower, smoked ricotta, sun dried tomato, lamb jus MK, CY, SD, M, C, F 26
- Sirloin steak, truffle & parmesan frites, wild garlic butter, rocket & watercress salad MK, SD, M, SS, C, F, G 28
- Dry-aged Hereford Ribeye steak (320g), Béarnaise / green peppercorn sauce E, MK, CY, MD, SD, G, SS, C, F 38

## Vegetarian / Vegan

- Pea & shallot tortelloni, wild mushroom, mint, black truffle sauce, vegan cheese CY, SD, G, N, C, F, E, S, MK, MD 18
- Superfood salad, purple sprouting broccoli, beetroot hummus, quinoa, avocado, winter bitter leaves, sundried tomatoes, omega seeds, feta, tahini dressing SS, MK, SD 12/18

## Side 5 each

- Jersey Royal potatoes, mint, spring onions MK, C, G
- Spinach (steamed, buttered, creamed MK)
- Hand-cut chips G, SS, C, F
- Truffle mash potato MK
- Broccoli, lemon, garlic, chilli CY, G
- Seasonal green salad SD, N

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.

