

The Dining Room

À La Carte

Starter

- Pain de Campagne sourdough, Netherend Farm butter, sea salt MK, G, N, SS 6
- Tomato & red pepper gazpacho soup, cucumber, marinated strawberries, grilled focaccia SD, G 7
- BBQ Cornish mackerel with 'nduja paste, ajo blanco sauce, pickled gooseberries N, F, SD, G 14
- Summer Pea & broad bean quiche tart, pickled tropea onions, mixed herb salad E, MK, SD, G, N 12
- Crispy duck leg, compressed watermelon, cashew nuts, grapefruit gel, hoisin & ponzu dressing, rocket N, SS, F, S, SD, G, C, MK 14
- Yellowfin tuna tartare, spiced avocado, black pepper dressing, coconut bread crisp SS, F, S, SD, G, N 14
- Pan fried Scottish scallops, romesco sauce, lardo, marinated fresh peach N, M, MK, SD, F 16

Main

- Roasted Cornish chicken breast, braised borlotti beans, datterini tomatoes, chimichurri sauce MK, CY, SD, M, F 20
- BBQ treacle cured roasted pork belly, kohlrabi, turnip, watercress salad, pickled mustard seed MD, SD, N, M, SS, F, S, G 20
- Roasted seabass fillet, vesuvio tomato, trombetta courgette, potato emulsion, lemon verbena dressing F, MK, CY, SD, M 24
- Pan fried Hake, marinated summer peppers, crispy chorizo, salsa Verde F, MK, CY, SD, M 24
- Roasted lamb rump, summer vegetables ratatouille, herb dressing, lamb jus CY, SD, M, 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

- Gnocchi, heritage tomato sauce, taggiasca olives, basil, ricotta salata MK, CY, SD, G, N, C, F, E, S, MD 18
- Baked aubergine parmigiana, rocket and aged balsamic salad MK, CY, SD, G, SS, C, F 18

Salads

- Greek salad-tomato, cucumber, red onion, pepper, oregano, olives, feta MK, SD, CY 12/18
- Superfood salad, quinoa, avocado, marinated red peppers, summer salad leaves, cherry tomatoes, omega seeds, tahini dressing SS, MK, SD 10/15
- Add halloumi 3*
- Add chicken / smoked salmon / tiger prawns 7*

Sides 5 each

- Summer beans, confit shallots MK, C, G
- Spinach (steamed, buttered MK, creamed MK)
- Hand-cut chips G, SS, C, F
- Truffle mash potato MK
- Roasted courgettes, romesco sauce N, SD, CY
- Seasonal green salad SD, CY

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.

