

The Dining Room

What Mark's Drinking

Hipple Negroni
£13.50

Hix Fix
£12.50

Dirty Black Cow Vodka Martini
£15.50

Sourdough with Netherend Farm butter	£4.00 / £8.00
Half a dozen Brownsea Island rock oysters with shallot vinegar	£24.00
Woodland mushroom soup with truffled croutons	£8.00
Creamed polenta with chanterelles and three-cornered leek	£12.00
Flodge smoked salmon 'Hix Cure' with soda bread	£15.00
Roasted heritage squash salad with William pear and Stilton croquettes	£13 .00
Ruby salad	£12.00
Heaven & Earth	£11.50
Ceviche with sea buckthorn and sweet potato crisps	£15.00
Baked Orkney scallops with crushed Jerusalem artichokes	£17.00
Pheasant escalope Holstein	£20.00
Jerusalem artichoke risotto with Berkswell	£20.00
Hannan's sugar pit bacon chop with Poole cockles and hedgerow garlic	£24.50
Whole Cornish plaice with seashore vegetables and capers	£22.00
Braised ox cheeks with whipped potatoes and pickled shallots	£24.50
Beer-battered haddock with mushy peas and hand cut chips	£21.50
Hannan's Himalayan salt aged sirloin	£34.00
Dry-aged Hereford porterhouse (for 2)	100g/£9.80
<i>Add Bernaise or green pepercorn sauce</i>	<i>£2.50</i>
Christmas spiced Longland duck with duck fat potatoes and quince (for 2 / 3)	£85.00
<i>Order 24 hours in advance</i>	
Field mushrooms with parsley and garlic butter	Brussels tops with confit shallots and chestnuts
Spinach (steamed or creamed)	Sutton farm salad
Hand-cut chips	Whipped Potatoes
	All at £6.00

Food allergies and intolerances: Before ordering please speak to our staff about your requirements. Vegetarian & vegan menu available on request. Game may contain shot. Optional 12.5% service charge will be applied to your bill.



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Dessert

White chocolate dome with whiskey cheesecake mousse, orange and champagne sauce	£14.00
Tartaleta with vanilla cream, mulled wine, William pear and honeycomb	£9.00
Vanilla panna cotta with poached quince and cobnuts	£9.00
Apple, rhubarb & hazelnut crumble with vanilla ice cream	£9.00
Valrhona chocolate fondant with salt caramel ice cream	£12.00
Ice creams, sorbets	£6.00
Homemade chocolate truffles	£4.00
British Cheeseboard	£14.00
<i>Yarg Cornish wild garlic Cheddar, Northern Blue, Lord London, Blanche goats log, quince set fruit conserve, Peter's Yard mix crackers</i>	

Digestifs

Temperley's Somerset Pomona	£7.50
Temperley's Somerset Cider Brandy 5 year old	£8.50
Temperley's Somerset Cider Brandy Alchemy	£11.50

Dessert Wines

Saint Albert Pacherenc du Vic Bilh Plaimont <i>Gascogne France 2016 (500ml)</i>	£9.75	£43.00
Riesling Auslese 'Wehlener Sonnenuhr' Joh Jos Prum <i>Mosel, Germany 2013 (375ml)</i>	coravin £19.00	£67.00
Royal Tokaji 'Blue Label' Aszu 5 Puttonyos <i>Tokaj, Hungary 2013 (500ml)</i>	coravin £21.00	£100.00

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