

The Dining Room

What Mark's Drinking

Hepple 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 Jersey rock oysters with shallot vinegar	£24.00	
Creamed onion and Somerset cider soup with cheddar toastie	£8.00	
Lambs liver with creamed polenta, chanterelles and three-cornered leek	£13.50	
Flodge cold smoked trout 'Hix cure' with soda bread	£15.00	
Roasted heritage squash salad with Williams pear	£11.00	
Kalette salad with pickled walnuts, chestnuts and stilton	£9.50	
Heaven & Earth	£11.50	
Ceviche with sea buckthorn and sweet potato crisps	£15.00	
Baked Orkney scallops with crushed Jerusalem artichokes	£17.00	
Sika deer chop curry with basmati rice	£24.00	
Smoked haddock with colcannon, a poached Burford Brown and mustard sauce	£22.00	
Hannan's sugar pit bacon chop with Poole cockles and hedgerow garlic	£24.50	
Fillet of Cornish cod with seashore vegetables and capers	£22.00	
Lamb suet pudding with bashed neeps	£24.00	
Beer battered whiting with mushy peas and hand-cut chips	£21.50	
Whole roasted free-range chicken with straw potatoes and hedgerow garlic sauce (for 2-3)	£56.00	
Hannan's Himalayan salt aged sirloin	£34.00	
Dry-aged Hereford porterhouse (for 2)	100g/£9.80	
<i>Add Béarnaise or green peppercorn sauce</i>	£2.50	
Field mushrooms with parsley and garlic butter	Whipped Potatoes	All at £6.00
Spinach (steamed or creamed)	Winter greens with shallots and chestnuts	
Hand-cut chips	Sutton farm salad	

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

New forest Pavlova	£11.50
Butternut milk pudding with poached quince and cobnuts	£9.00
Bramley apple, rhubarb & hazelnut crumble with vanilla custard	£9.00
Valrhona chocolate fondant with salted caramel ice cream	£12.00
Ice creams or sorbets	£6.00
Somerset cider brandy truffles	£6.00
British farmhouse cheeses	£14.00
<i>Isle of Wight blue, Cornish Yarg wild garlic Cheddar, Lord London, with Somerset Membrillo and Peter's Yard crackers</i>	

Digestifs

Temperley's Somerset Pomona	£7.50
Temperley's Somerset Cider Brandy 5 year old	£9.50
Temperley's Somerset Cider Brandy Alchemy	£12.50

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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