

The Dining Room

What Mark's Drinking

Hepple Negroni
£15.50

Hix Fix
£15.50

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 <i>Add Trealy farm chorizo</i>	£24.00 £5.50	
Chicken dumpling broth	£8.00	
Jerusalem artichoke salad with sheep's milk labneh and pickled walnuts	£12.50 / £18.50	
Floodge cold smoked trout 'Hix cure' with soda bread	£15.00	
Hedgehog mushrooms on toast with Ramsons and a fried duck's egg	£14.00	
Ruby salad with blood orange and stilton	£11.50 / £19.00	
Heaven & Earth	£11.50	
Ceviche with blood oranges and sweet potato crisps	£17.00	
Crispy Dublin Bay prawn salad with ginger dressing	£17.00 / £26.00	
Baked Orkney scallops with salsify puree, apple and dandelion	£19.00	
Monkfish curry with basmati rice and onion pakora	£27.00	
Smoked haddock with Bavarian potatoes, a poached Burford Brown and watercress sauce	£24.00	
Grilled squid with Trealy farm chorizo and Hodmedod's carlin pea salsa	£25.50	
Cornish mixed grilled fish with seashore vegetables and capers	£29.50	
Herb crusted liver with English mustard and creamed onions	£21.00	
Boiled salt beef with carrots and horseradish dumplings	£26.50	
Chicken and langoustine stargazy pie	£29.50	
Beer battered haddock with mushy peas and hand-cut chips	£23.50	
Whole roasted free-range Castlemead chicken with straw potatoes and wild garlic sauce (for 2-3)	£58.00	
Hannan's Himalayan salt aged sirloin	£36.00	
Dry-aged Hereford porterhouse (for 2) <i>Add Béarnaise or green peppercorn sauce</i>	100g/£10.80 £2.50	
Field mushrooms with parsley and garlic butter	Winter greens with confit shallots	All at £7.00
Spinach (steamed, buttered or creamed)	Sutton farm salad	
Hand-cut chips	Sprouting broccoli with pickled walnuts	
Whipped Potatoes		

Vegetarian & vegan menu available on request

Food allergies and intolerances: Before ordering please speak to our staff about your requirements Optional 12.5% service charge will be applied to your bill.



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Temperley's Somerset Pomona £7.50	Homage to Henderson £15.50	F**k me Up & F**k me Up £16.00
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Dessert

Rhubarb and custard	£11.50
Buttermilk pudding with blood oranges and hazelnuts	£9.00
Banana sticky toffee with vanilla ice cream	£9.00
Willies Peruvian gold chocolate fondant with sea salt caramel ice cream	£12.00
Apple pie with clotted cream	£10.50
New forest Pavlova (for 2)	£22.50
Ice creams or sorbets	£7.00
Affogato	£6.00
Somerset cider brandy truffles	£6.00
British farmhouse cheeses <i>Isle of Wight blue, White Lake Rachel and Solstice with Somerset Membrillo and Peter's Yard crackers</i>	£14.00

Digestifs

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