

# The Dining Room

Sourdough with Netherend Farm butter  
£4.50 / £8.50

Half a dozen Kelly native oysters with shallot vinegar  
£37.00

Heritage radishes with beetroot hummus  
£6.00

## Starters

Delica pumpkin soup with Stilton croutons	£9.00
Cold smoked trout 'Hix cure' with pickled cucumber and fennel scone	£16.00
Crispy duck and watercress salad with hoisin and pickled shiitake	£15.50 / £23.00
Wood roasted Heritage beetroot with goat's curd, pickled and toasted walnuts	£14.00 / £20.00
Durslade farm beef tagliata with rocket and Somerset pecorino	£14.50 / £22.00
Autumn vegetable chopped salad with White Lake Halloumi	£13.50 / £19.50
Baked Orkney scallops with XO butter and bacon	£19.00
Spiced crab and samphire fritters	£16.00
Sussex black truffle risotto	£22.00 / £34.00

## Mains

Monkfish curry with basmati rice and onion pakora	£28.00
Roasted fillet of turbot with leeks, chanterelles and Sussex truffle sauce	£46.00
Cornish mixed grilled fish and shellfish with seashore vegetables and capers	£36.50
Glenarm Estate liver with sugarpit bacon, chestnuts and creamed brussels sprouts	£22.00
Roasted loin of Roe deer with parsnip and elderberry sauce	£34.00
Groucho shepherds pie	£25.00
Beer battered haddock with mushy peas and hand-cut chips	£24.50
Roasted free-range Castlemead chicken with straw potatoes and hedgerow garlic sauce	(for 1) £29.50 / (for 2-3) £58.00
Durslade farm lamb mixed grill	£36.00
Durslade aged chateaubriand fillet with fries and land cress & shallot salad	£44.00
Soho stripjoint with fries and land cress & shallot salad (400gr/800gr)	100g/£11.80
Add béarnaise or green peppercorn sauce	£2.50

**Now serving Sunday roasts**

## What Mark's Drinking

Un-Americanano  
£8.60

Hix Fix  
£13.50

Dirty Black Cow  
Vodka Martini  
£15.50

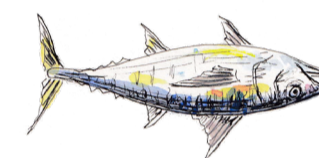


## Cornish Blue Fin Tuna

Tuna tartare with ponzu, pickled shiitake and squid ink cracker  
£18.50 / £26.00

Seared tuna and Jerusalem artichoke salad  
£21.50 / £28.50

Tuna steak with heritage squash and pickled walnut salsa  
£36.00



## Sides

All at £7.00

Roasted Crown Prince squash with chili and sage

Spinach (steamed, buttered or creamed)

Hand-cut chips

Whipped potato

Autumn greens with confit shallots

Sutton Farm salad

Heritage Chantenay carrots with coriander

## Desserts

Perry poached pear with Jersey creamed rice and shortbread	£12.00	Willies Peruvian chocolate fondant with salted caramel ice cream	£12.00	Affogato	£6.00
Kingston black buttermilk pudding with Temperley cherries	£9.00	Apple and rhubarb pie with clotted cream	£10.50	Ice creams or sorbets	£7.00
		Credit crunch ice cream (per scoop)	£2.50	Somerset cider brandy truffles	£6.00
				British farmhouse cheeses	£14.00

## 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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