

# 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', a fennel scone and pickled cucumber	£16.00
Crispy duck and watercress salad with hoisin and pickled shiitake	£15.50 / £23.00
Heritage beetroot with goat's curd and pickled & toasted walnuts	£14.00 / £20.00
Durslade Farm beef carpaccio with Jerusalem artichokes, quail's eggs and crème fraîche dressing	£18.50
Winter 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 truffle tortelloni with woodland mushrooms and Somerset pecorino	£26.00 / £48.00

## Mains

Monkfish curry with basmati rice and an onion pakora	£28.00
Fillet of halibut with crushed new potatoes, kalettes and vermouth sauce	£48.00
Mixed grilled fish & shellfish with seashore vegetables and capers	£36.50
Roasted loin of Roe deer with parsnips and elderberry sauce	£34.00
Groucho shepherds pie	£25.00
Beer battered haddock with hand-cut chips and mushy peas	£24.50
Roasted truffle stuffed rooster with sugar pit bacon, chestnuts and creamed brussels sprouts	£36.50
Durslade Farm lamb mixed grill with greensauce	£36.00
Durslade Farm aged Chateaubriand fillet with fries and a land cress & shallot salad	£44.00
Soho stripjoint with fries and a land cress & shallot salad (400gr/800gr)	100g/£11.80
<i>Add béarnaise, peppercorn or greensauce</i>	£2.50

## What Mark's Drinking

Un-American  
£8.60

Dirty Black Cow Vodka Martini  
£15.50

Hix Fix  
£13.50

## Desserts

Mulled wine fruits with creamed rice brûlée	£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



## Cornish Blue Fin Tuna

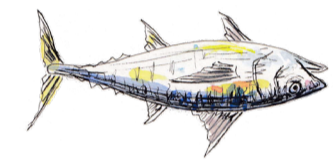
Tuna tartare with ponzu, pickled shiitake and a squid ink cracker  
£18.50 / £26.00



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 chilli and sage

Spinach (steamed, buttered or creamed)

Hand-cut chips

Whipped potatoes

Winter greens with confit shallots

Sutton Farm salad

Roasted brussels sprouts with chestnuts

## 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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