

The Dining Room

Oysters

Half a dozen Carlingford Irish oysters
with shallot vinegar
£27.00

For The Table

Mini baguettes & Netherend Farm butter (v/vg)	£4.50 /£8.50
Nocellara green olives (vg)	£6.00
Heritage radishes & beetroot hummus (vg)	£6.00

Starters

Spring lamb croquettes with minted yogurt, pickled shallots, radish & dandelion salad	£12.50
Buffalo mozzarella with courgettes, broad beans, hazelnuts, spring onion & aged balsamic (v/vg)	£14.50
Grilled squid with grelot onions, romesco sauce & lemon gremolata	£16.50
Durslide Farm aged beef carpaccio with quail eggs, baby artichoke, rocket & White Lake pecorino	£19.00
Green asparagus with crispy ham, poached egg & brown butter hollandaise	£16.50 (v/vg)
Crispy duck leg with blood orange, cashews, ginger, hoisin & ponzu dressing (v/vg)	£15.50
Baked scallops with new season peas, confit lemon & crispy bacon	£18.00/£27.00
Grilled spiced-mackerel with heritage carrot salad and ginger & soy dressing	£14.50
Durslide Farm beef tartare with soy-cured egg & crispy melba toast	£18.50/£29.00

Mains

Gnocchi with wild garlic, hen of the wood mushroom & cheese fondue (v/vg)	£21.00
Roasted monkfish with saffron potatoes, fennel, sea vegetables & shellfish bisque	£32.00
Pork chop with celeriac remoulade, spiced apple sauce & sage	£26.00
Grilled violetta aubergine with tahini, pomegranate, walnuts, mint, yoghurt & pomegranate dressing (v/vg)	£19.50
Groucho Shepherd's pie	£25.00
Pan-fried fillet of hake with confit leeks, clams & chive butter sauce	£28.00
Spring Durslide Farm lamb mixed grill with green sauce & garlic	£36.00
Beer-battered haddock with hand-cut chips & mushy peas	£24.50
Roasted corn-fed chicken breast with white asparagus, peas, morels & Madeira wine sauce	£26.50
Grilled Durslide Farm beef sirloin with fries and shallot & land cress salad 300gr	£44.00
Roasted chateaubriand for 2 with grilled new season garlic and onions, & straw potatoes Sauces at £2.50: Béarnaise, Peppercorn or Green Sauce	£85.00

Sides all at £7.00

Hand-cut chips (v/vg)	Green peas with mint & confit shallots (v)
Roasted spiced cauliflower with almonds (v/vg)	Whipped potatoes (v)
Sutton Farm salad (v/vg)	Jersey Royal potatoes with chervil & spring onions (v/vg)
Spinach (steamed, buttered or creamed) (v/vg)	Spring mixed greens with wild garlic butter (v/vg)

(v/vg) indicates the dish can be vegetarian or vegan. Before ordering please speak to our staff about any allergies or intolerances. An optional 12.5% service charge will be applied to your bill.

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