

THE DINING ROOM

OYSTERS

Half a dozen Carlingford Irish oysters with shallot vinegar	27
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FOR THE TABLE

Selection of breads with Longman Farm butter (v/vg)	5.5
Nocellara green olives (vg)	6
Heritage radishes & beetroot hummus (vg)	6

STARTERS

Seabass ceviche with lovage, chilli, spring onion & coriander cracker	16.5
Roasted Delica squash, Blue Monday cheese, spiced honey, chicory & apple salad (v/vg)	13
Buffalo mozzarella with heritage beetroot, aged balsamic, cobnuts & spring onion salsa (v/vg)	14.5
Grilled squid with fennel & ginger chutney and butter miso sauce	16.5
Autumn garden salad with kale, green beans, beetroot, sweetcorn, soft-boiled egg & mustard dressing (v/vg)	13.5/19.5
Cauliflower soup with Dublin Bay prawns & espelette sourdough croutons	8.5
Crispy duck leg with blood orange, cashews, ginger, land cress, hoisin & ponzu dressing	15.5
Durslide Farm lamb ravioli with aubergine & courgette à la Provençale	12.5
Baked Scottish scallops with port & sweetcorn purée, black figs, crispy pig cheeks	18.5 / 29
Roasted ceps mushrooms with slow cooked duck egg, parmesan sauce & crispy kataifi pastry (v)	16
Beef tartare with soy-cured egg & crispy melba toast	18.5 / 29

MAINS

Autumn squash gnocchi with blue cheese fondue, hazelnuts, sage & crispy Parmesan (v)	21
Cornish brill, grilled or meunière, with seashore vegetables, capers, lemon & brown butter sauce	48
Cauliflower steak with black truffle, chestnuts, pickled onion & sesame sauce (v/vg)	19.5
Groucho Shepherd's pie	25
Roasted fillet of cod with red Hispi cabbage, trout roe & champagne butter sauce	28
Durslide Farm new season lamb mixed grill with confit garlic & mint salsa verde	36
Roasted duck breast with sweetcorn purée, braised endive, spiced plum & port wine jus	32
Beer-battered haddock with hand-cut chips & mushy peas	24.5
Corn-fed chicken breast with braised borlotti beans, chorizo & chimichurri sauce	26
Grilled 300g dry-aged beef sirloin with rosemary fries and shallot & land cress salad	44
<i>Sauces: béarnaise, peppercorn or salsa verde +2.5</i>	

SIDES

Hand-cut chips (v/vg)	all 7
Green salad (v/vg)	
Spiced roasted carrots (v/vg)	
Spinach (steamed, buttered or creamed) (v/vg)	
Green beans with confit shallots (v)	
Whipped potatoes (v)	
New potatoes with chervil & spring onions (v/vg)	
Steamed Autumn 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.

THE DESSERT MENU

DESSERTS

Apple & rhubarb pie with clotted cream	10.5
Pistachio & chocolate éclair with blackberries & crispy meringue	12
Plum & almond tart with fig leaf ice cream	12
Valrhona chocolate fondant & salted caramel ice cream	12
Honeycomb ice cream with chocolate sauce	<i>per scoop</i> 2.5
Affogato with pistachio biscotti	6
Ice creams or sorbets	7
Chocolate truffles	6

BRITISH FARMHOUSE CHEESES

Isle of Wight Blue, White Lake Rachel & Solstice, Somerset Membrillo, Durslade Farm chutney & Peter's Yard crackers	14
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DESSERT WINE & PORT

Saint-Albert Pacherenc du Vic-Bilh Plaimont	10
Riesling Auslese Wolfer Goldgrube, Weingut Vollenweiderat	18.5
Royal Tokaji 'Blue Label' Aszu 5 Puttonyos	21
Late Bottled Vintage Port Grahams	9
'Otima' 10 year old Tawny Port Warres	14.5

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