

THE DINING ROOM

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

Half a dozen Carlingford Irish oysters with shallot vinegar	27
Cornish seabass ceviche with blood orange, lovage, chilli, spring onion & coriander cracker	16.5
Burrata di Puglia with roasted delica squash, Sicilian tomato pesto & bitter leaf salad (v/vg)	16
Beetroot, kalette, tardivo & artichoke salad with soft-boiled egg & mustard dressing (v/vg)	13.5/19.5
Field mushroom soup with Stilton blue cheese croutons (v)	8.5
Baked Scottish scallops with cauliflower, hedgerow garlic butter & crispy bacon	18.5 / 29
Durslade beef tartare with soy-cured egg & toasted sourdough	18.5 / 29

MAINS

Pumpkin tortelloni with cheese fondue, hazelnuts, chilli & crispy sage (v/vg)	18.5
Whole baked brill with garlic butter, fennel & orange salad	34
Roasted fillet of hake with hispi cabbage, trout roe & champagne butter sauce	28
Braised lamb neck with creamed polenta, kalettes & orange gremolata	36
Chicken escalope with wild mushrooms, cavolo nero, Madeira wine & truffle sauce	29
Florentine T-bone steak (for 2) with confit garlic, truffle & parmesan fries, mixed leaf salad	100g/11.8
<i>Sauces: béarnaise, peppercorn +2.5 (allow 45 minutes cooking time)</i>	

SIDES

Rocket, parmesan & aged balsamic salad (v/vg)	all 7
Green beans with confit shallots (v/vg)	
Roasted potatoes with garlic & rosemary (v/vg)	
Fries (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.