

THE DINING ROOM

OYSTERS

Half a dozen Carlingford Irish oysters with shallot vinegar 27

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

Sea bass ceviche with blood orange, lovage, chilli, spring onion & coriander cracker 16.5

Roasted heritage carrots with Westcombe ricotta, pistachios, honey & buckthorn berries dressing (v/vg) 16

Beetroot, kalette, tardivo & artichoke salad with soft-boiled egg & mustard dressing (v/vg) 13.5/19.5

Spiced lentil soup, onion pakora & crème fraîche (v/vg) 8.5

Baked Scottish scallops with cauliflower, hedgerow garlic butter & crispy bacon 18.5 / 29

Durslide beef tartare with soy-cured egg & toasted sourdough 18.5 / 29

Crispy duck leg with grapefruit, cashews, ginger, land cress, hoisin & ponzu dressing 15.5

MAINS

Pumpkin tortelloni with cheese fondue, hazelnuts, chilli & crispy sage (v/vg) 18.5

Pan-fried fillets of Cornish John Dory with romesco sauce & grilled calçot onions 34

Roasted cod with hispi cabbage, trout roe & champagne butter sauce 28

Groucho Shepherd's pie 25

Cauliflower steak with BBQ Hen of the Woods mushroom, pickled onions, truffle & sesame sauce (vg) 22

Beer-battered haddock with hand-cut chips & mushy peas 24.5

Grilled 300g dry-aged beef sirloin with rosemary fries and shallot & land cress salad 46

Roasted chateaubriand for 2 with confit garlic, truffle & parmesan fries, mixed leaf salad
Sauces: *béarnaise* or *peppercorn* +2.5 (allow 45 minutes cooking time) 95

SIDES

all 7

Hand-cut chips (v/vg)

Mixed winter leaf salad (v/vg)

Spiced roasted carrots (v/vg)

Spinach (steamed, buttered or creamed) (v/vg)

Green beans with confit shallots (v)

Mashed potatoes (v)

Steamed winter mixed greens with olive oil (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

Temperley cherries & almond tart with Cornish clotted cream	12
Steamed Seville orange marmalade pudding & vanilla custard	9.5
Crème brûlée with poached Yorkshire rhubarb	10.5
Valrhona chocolate fondant & salted caramel ice cream	12
Honeycomb & vanilla 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 Solstice & Rachel, Membrillo, Durslade Farm chutney & Peter's Yard crackers	14
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DESSERT WINE & PORT

	100ml
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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