

Dinner Menu

Amuse Bouche

Homemade bread & butter

Extra bread £3.95



Herb fed chicken & smoked eel agnolotti, celeriac, garden lovage

Wester ross salmon, white asparagus, kohlrabi, chive crème fraîche

Quail & ham terrine, peas, crispy quail egg, pickled mushrooms

Goats milk curd, seeds and grains, spring vegetables, truffle consommé



**Derbyshire lamb, asparagus, morels, onion, lamb fat potatoes,
mint & parsley hollandaise**

**Sladesdown farm duck, spring cabbage, rhubarb,
turnip, spiced sangria sauce**

**Market fish, leek ragout, salsify, shellfish,
seaweed, dashi butter sauce**

**Baked Jersey royal, cauliflower, broccoli, wild garlic & nettle pesto,
spenwood cheese & potato sauce (v)**

Pre-Dessert



**Lemon curd, meringue,
citrus fruit & Gusbourne blanc de blancs sorbet**

Casa Luker chocolate, olive oil, milk, hazelnut, minus 8 vinegar

Crème fraîche mousse, pineapple, coconut

**A selection of 3 cheeses, crackers, malt loaf,
celery, homemade chutney**

Additional cheese £4.00 each

Two Courses £62.50, Three Courses £82.50

Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens

**Fresh filter coffee, cappuccino, espresso, a wide variety of teas,
lemon and mint infusions served with petit fours £6.75pp**

12.5% Service added at guest's discretion.