

Dinner Menu

Snacks

Chef's daily selection (GFa) (VEa)

Bread and whipped flavoured butter (GFa) (VEa)

Starters

Oyster bavaois, apple, horseradish, dill, cucumber, buttermilk sauce (GF) £18

Pigeon, celeriac, black pudding, date ketchup, port jus £16

Care is taken in preparation, however traces of shot may occasionally remain

Chicken liver parfait, piccalilli, toasted crumpet (GFa) £16

Pea panna cotta, smoked cream cheese, pea salsa, pickled radish, pea wafer (GF) (VE) £16

Mains

Soy-brined duck breast, confit duck leg, Roscoff onion, pommes anna,
carrot-top pesto, duck jus (GF) £34

Lamb cannon, braised lamb shoulder, asparagus, Jersey royals, feta,
wild garlic salsa verde (GF) £42

Halibut, leek, lovage, monk's beard, clam, chicken sauce (GF) £36

Pescatarian alternative sauce is available upon request

Ratatouille, feta, basil emulsion, romesco sauce, aubergine caviar (GF) (VE) £25

Sides

Sautéed greens (GF) (VEa) £6.50

Buttered Jersey royals, mint (GF) (VEa) £6.50

Roasted root vegetables, maple, thyme butter (GF) (VEa) £6.50

Desserts

Salted caramel tart, pear, mascarpone (V) £12

Carrot cake, yoghurt, honey, walnut £12

*As our nominated charity dessert, £1 from each sale will go towards supporting CPRE,
The Countryside Charity*

Caramelia chocolate mousse, rhubarb (GF) (V) £12

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes,
quince & apple chutney (GFa) £14

Coffee, tea and Petit fours

Chef's selection of delicate, handcrafted sweet bites with artisan tea or coffee (GFa) (VEa) £6

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet

Plant-Based Dinner Menu

Snacks

Chef's daily selection (GFa) (VE)

Bread and whipped butter (GFa) (VE)

Starters

Pea panna cotta, smoked cream cheese, pea salsa, pickled radish, pea wafer (GF) (VE) **£16**

Asparagus risotto, feta, wild garlic and black truffle (GF) (VE) **£16**

Mains

Ratatouille, feta, basil emulsion, romesco sauce, aubergine caviar (GF) (VE) **£25**

Butternut squash, spinach, onion & mushroom pithivier, Roscoff, herb emulsion,
tenderstem broccoli (GF) (VE) **£25**

Sides

Sautéed greens (GF) (VE) **£6.50**

Buttered Jersey royals, mint (GF) (VE) **£6.50**

Roasted root vegetables, maple, thyme butter (GF) (VE) **£6.50**

Desserts

Dark chocolate mousse, sea buckthorn, passion fruit, pistachio (GF) (VE) **£12**

Vanilla cheesecake, rhubarb, apple, almond crumble, rhubarb sorbet (VE) **£12**

Coffee, tea and Petit fours

Chef's selection of delicate, handcrafted sweet bites
with artisan tea or coffee (GFa) (VE) **£6**

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(GFa) dishes that can be adapted to suit a gluten-free diet