

Dinner Menu

Snacks

Chef's daily appetiser (GFa) (VEa)

Bread and whipped flavoured butter (GFa) (VEa)

Starters

Heritage tomato, compressed watermelon, goats curd, lovage,
tomato consommé (GF) (V) £15

Mackerel, kohlrabi, pickled apple, sorrel (GF) £16

Crab, wasabi, avocado, pea £18

Rabbit bacon & carrot terrine, piccalilli, parsley emulsion, toasted sourdough (GFa) £15

Mains

Beef fillet, onion, mushroom, Bordelaise sauce (GF) £42

Pork, char siu on flatbread, turnip, pickled mustard seeds, leek,
potato fondant, cider jus (GFa) £33

Trout, saffron parisienne potato, courgette, cucumber, keta caviar & chive cream sauce (GF) £28

Assiette of carrot, herb gnocchi, black garlic, hazelnut (GFa) (VE) £25

Sides

Seasonal greens (GF) (VEa) £6.50

Miso-roasted buttered brassicas (GF) (VEa) £6.50

Crispy pommes anna, herb emulsion (GF) £6.50

Desserts

Strawberry, white chocolate, balsamic, black pepper (GF) (V) £12

Dark chocolate, blackberry, lemon (GF) (V) £12

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

Apricot, almond, vanilla, lemon thyme (GF) £12

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes,
quince & apple chutney (GFa) £15

Coffee, tea and Petit fours

Chef's selection of delicate, handcrafted sweet bites with artisan tea or coffee (GFa) (VEa) £7

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 appetiser (GFa) (VE)

Bread and whipped butter (GFa) (VE)

Starters

Heritage tomato, compressed watermelon, feta, lovage (GF) (VE) £15

Beetroot, apple & smoked cream cheese tartlet, feuille de brick (GFa) (VE) £14

Mains

Assiette of carrot, herb gnocchi, black garlic, hazelnut (GFa) (VE) £25

Celeriac mushroom tofu & spinach Wellington, onion, leek, salsa verde (GF) (VE) £25

Sides

Summer greens (GF) (VE) £6.50

Miso-roasted buttered brassicas (GF) (VE) £6.50

Desserts

Mango panna cotta, coconut, pistachio (GF) (VE) £12

Dark chocolate mousse, strawberry, balsamic, black pepper (GF) (VE) £12

Coffee, tea and Petit fours

Chef's selection of delicate, handcrafted sweet bites
with artisan tea or coffee (GFa) (VE) £7

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(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