



# AUTUMN MENU

## DEAN £45pp

Mixed heritage beetroot, barrel aged feta, courgette, quinoa, pomegranate dressing

Roast Devonshire chicken breast, wild mushrooms, artichokes, kale, tarragon jus

Lemon meringue pie

## BERWICK £60pp

Crispy duck & watermelon salad, spiced cashews, chilli dressing

Miso-glazed seabass, steamed bok choy, toasted rice, white soy, yuzu

Roast pineapple & pink pepper crème brûlée

## FRITH £50pp

Kiln roast salmon, avocado & quail egg salad, gem lettuce, honey mustard dressing

Roast breast of guinea fowl, confit leg and pearl barley, braised leeks, roast tomato jus

Blackberry ripple Eton mess

## COMPTON £70pp

Globe artichoke, truffled goat's curd & pickled Autumn vegetable salad, wild herb dressing

Baked scallops in the shell, chilli, hazelnut & garlic butter

Roast Hereford beef fillet, Pommes Anna, rainbow chard, wild mushroom ketchup, jus

Bitter chocolate délice, burnt orange ice cream

## WARDOUR £55pp

Home-cured Hereford beef, fresh mozzarella, grilled figs, aged balsamic, focaccia croutons

Roast rump of Cornish lamb, tomato braised artichokes, preserved lemon dressing

Roasted peaches, coconut & lime sorbet

## PRE-DINNER CANAPÉS £9

### Choose 3:

Smoked haddock rarebit tart

Datterini tomatoes bruschetta

Seared tuna, sesame, wasabi and ginger

Crabcakes, saffron aioli

Steak tartare, crostini

Sweet corn fritters, coppa

Scotch quail eggs, Thai style

Goats cheese, parmesan shortbread, black olive

Vegetarian options available. Before you order, please inform our events team if anyone in your party have any food allergies.  
Prices inclusive of VAT at 20%. A discretionary service charge of 15% will be added to your bill.