

THE DINING ROOM

STARTERS

English peas,
ricotta, broad beans, radish, pickled cucumber 8

White Park beef tartare,
bone marrow, crispy tendon 12

Smoked halibut,
confit potato, pickled mustard seeds, spiced crème fraîche 12

Stuffed courgette flower,
almonds & nasturtiums 9

Black pudding,
cognac, apple salad 9

Mackerel,
horseradish cream, rhubarb 9.5

MAINS

Pan-fried hake,
fennel, samphire, smoked anchovy butter sauce 19.5

Violet artichoke,
Tropea onion, sunflower seeds, nasturtium 16.5

Traditional breed beef fillet,
malt glazed brisket, St George's mushrooms, chard 28

Lyons Hill Farm venison,
Jersey Royals, wild garlic, jus 24

Roasted chicken,
pancetta, pea, baby gem, baby onions 19.5

Pan-fried trout,
courgette, pickled lemon, hazelnut gremolata 20

SIDES

Mixed leaf salad, lemon dressing 4.5

Chantenay carrots, tarragon dressing 4.5

Creamed spinach 4.5

Roasted beetroot, grape vinaigrette 4.5

Fries, plain or with truffle & parmesan 4.5 / 5.5

PUDDINGS

Caramelised apple & vanilla custard tart,
salted caramel ice cream 7.5

Coconut panna cotta,
pineapple carpaccio, lemon sorbet 7.5

Carrot cake,
whipped cream cheese, golden raisin puree, ricotta ice cream 7.5

Dark chocolate mousse,
malt & barley ice cream, reduced milk, puffed rice 7.5

Bread and butter pudding,
whiskey & honey, vanilla ice cream 7.5

Selection of cheese,
Keen's Cheddar, Bath soft, Perl Las, Baronet, quince, fig chutney & biscuits 11.5

*An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.*

**Join us for our delicious seasonal Sunday Roasts.
Butchered on site, we create the best roasts using locally sourced
meats from sustainable farms.**