

THE DINING ROOM

STARTERS

Beetroot mousse,
chicory, blood orange, sorrel 8.5

Pigeon,
pastrami & crispy leg, green apple, mustard 9.5

Skrei cod,
forced rhubarb, samphire, oyster mayonnaise 10

Leek & potato soup 7.5

Beef tartare,
charcoal mayonnaise, confit egg yolk, beef-fat brioche 11

Hand-dived scallops,
cauliflower, caper & raisin dressing 14.5

MAINS

Pan-roasted chicken,
parsnip, smoked almond crumble, kale, Madeira jus 19.5

Jerusalem artichokes,
herb dumplings, truffle 18

Celeriac steak,
kale, hazelnuts, orange pickle 16.5

Traditional breed beef fillet,
short rib, morels, beef-fat mash 27

Roasted & braised pork,
smoked onion, purple sprouting broccoli, cider jus 23

Pan-fried turbot,
chervil root, burnt lemon, chervil sauce 24

SIDES

Mixed leaf salad, lemon dressing 4.5

Cauliflower cheese 5

Broccoli, roasted garlic & herb dressing 4.5

Roasted sweet potato, crème fraîche, green sauce 5

Fries, plain or with truffle & parmesan 4.5 / 5.5

PUDDINGS

Toffee apple cheesecake,
green apple, sour cream sorbet 8

Yorkshire forced rhubarb pavlova,
lemon curd, yoghurt sorbet 8

Pear tarte tatin,
Cheddar ice cream 8

Dark chocolate fondant,
Guinness ice cream 8

Pineapple carpaccio,
ginger, mint, coconut sorbet 7.5

Selection of cheese,
Keen's Cheddar, Bath soft, Perl Las, Baronet,
quince, fig chutney & biscuits 12

**Privately hire the grand Drawing Room on our second floor
for your next celebration or event. Ask a member of
our team for more information.**

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