

# The Dining Room

## Homemade Bread & Clotted Cream Butter

### Amuse Bouche

#### Starter

*Crab* – salad of white crab meat, sorrel, cucumber

*New Season Asparagus* – Cornish Gouda, smoked almond, confit egg yolk

*Mackerel* – torched & smoked fillet, kohlrabi, saffron, horseradish

*Guinea Fowl* – maple glazed breast, crispy black pudding, sunflower seed risotto, pickled apple

#### Main course

*Brill* – pan fried fillet, Cornish early potatoes, mussels, wild garlic

*Duck* – roasted breast, crispy confit leg, honey, baked celeriac, sprouting broccoli

*Pollack* – roasted fillet, prawn, spiced lemon grass, coconut cream

*Beef* – roasted sirloin, braised short rib, Doom Bar, artichoke, crispy kale

*Celeriac* – salt baked, wild garlic, grilled vegetables, buttermilk

#### Dessert

*Chocolate* – Valrhona delice, pistachio ice cream, crème fraiche

*Muscovado Sugar* – cheesecake, ginger beer sorbet, rhubarb

*Coconut* – pavlova, sorbet, passion fruit, tonka bean

*Cheese* – a selection of British cheeses, cider chutney

**2 courses £40**

**3 courses £48**

Please speak to a member of our staff, before you order your food and drinks, if you have any food allergies and/or intolerances and wish to know of our ingredients.

Service is at your discretion  
We do not accept American Express