

# THE DINING ROOM

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## ROCK

*Beetroot* – meringues / horseradish

*Monkfish* – panko crusted / tartar sauce

*Venison* – tartare / kimchi

*Homemade Bread* - salted butter / marmite & onion

### Starter

*Salmon* – citrus brined / grilled spring onion / cucumber / buttermilk / dill

*Duck* – confit / smoked / remoulade / pickled apple

*Beetroot* – pickled / goats curd / walnut / horseradish

*Mackerel* – torched fillet / smoked / radish / mushroom dashi

### Main course

*Venison* – loin / braised shoulder / black garlic / celeriac / parmesan

*Cod* – caramelised cauliflower / crispy brandade / seaweed butter

*Pork* – fillet / smoked belly / sage & onion / hispi cabbage / prune

*Cauliflower* – pinenut crust / roasted purée / whipped feta / smoked garlic butter

### Dessert

*Rhubarb* – tonka bean custard / hibiscus sorbet

*Pistachio* – frozen parfait / dark chocolate sorbet / blood orange

*Cheese* – a selection of four British cheeses

**2 courses £47**

**3 courses £55**

*14<sup>th</sup> February – 23<sup>rd</sup> March*

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