

THE DINING ROOM

THURSDAY 14TH MAY 2026

TO SHARE

SMOKED ALMONDS

4

NOCELLARA OLIVES

4

SEEDED TREACLE BREAD

CLOTTED CREAM BUTTER | MARMITE & ONION

6

SEA TROUT - CURED | KATSUOBUSHI | PICKLED CHILLI | PONZU 15

LAMB - CRISPY SHOULDER | TARTARE | PICKLED VEGETABLES | MINT 15

CORNISH GOUDA - NEW SEASON ASPARAGUS | DOOM BAR ONIONS 14

CORNISH RAY - KOHLRABI | SMOKED ROE BUTTER 16

DUCK - BREAST | CONFIT LEG | MAPLE GLAZED CELERIAC 35

TURBOT - ROASTED PRAWN | HERITAGE TOMATO | FENNEL 36

SPRING VEGETABLES - ARANCINI | WILD GARLIC | SMOKED BUTTER 28

BEEF - FILLET | OX CHEEK RAGU | WATERCRESS | BLACK PEPPERCORN 36

SEASONED FRIES

6

DRESSED SALAD LEAVES

5

MANGO & PASSION FRUIT - MERINGUE | GANACHE | MANGO SORBET 12

HAZELNUT PARFAIT - DARK CHOCOLATE SORBET | AMARETTO 12

CHEESE - FOUR BRITISH CHEESES | CHUTNEY | QUINCE JELLY 14

IF YOU HAVE ANY FOOD ALLERGIES AND/OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR STAFF BEFORE YOU ORDER

SERVICE IS AT YOUR DISCRETION