

THE DINING ROOM

ROCK

Beetroot - meringues / horseradish
Arancini – sundried tomato / dill
Roasted Pepper – fermented garlic / smoked almond
Homemade Bread - salted butter / marmite & onion

Starter

Beef – crispy ox cheek / tartar / celeriac / confit yolk
Chalk Stream Trout – cured / baked beetroot / orange / horseradish
Cornish Ray – roasted in seaweed butter / cucumber / spring onion
Tomato – Isle of Wight / goats curd / pesto / dukkah

Main course

Pork – slow cooked belly & cheek / roasted apple / pickled cabbage / cumin
Lamb – roasted rump / braised shoulder / courgette / black olive / feta
Seabass – brown shrimp / fennel / artichoke / sauce vierge
Kohlrabi – potato terrine / grilled onion / spiced butter

Dessert

Strawberry – yoghurt frozen parfait / tonka bean / sorbet
Chocolate – 70% ganache / raspberry / sesame
Cheese – a selection of four British cheeses / chutney / quince jelly

2 courses £65

3 courses £80

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