

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 White / goats curd / pesto / dukkah

Main course

Pork – slow cooked belly & cheek / roasted apple / pickled cabbage / cumin

Lamb – roasted rump / braised shoulder / grilled onion / peas

Seabass – brown shrimp / fennel / sauce vierge

Kohlrabi – seaweed butter / crispy polenta / onion / miso

Dessert

Strawberry – yoghurt frozen parfait / vanilla / 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