

# THE DINING ROOM

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18<sup>TH</sup> JULY 2026

TO SHARE

**SMOKED ALMONDS**

4

**NOCELLARA OLIVES**

4

**SEEDED TREACLE BREAD**

CLOTTED CREAM BUTTER | MARMITE & ONION

6

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**CHALKSTREAM TROUT** – CURED | CUCUMBER | CRÈME FRAICHE | DILL 16

**FENNEL SALAMI** – PECORINO CREAM | CELERIAC & TRUFFLE 15

**HERITAGE TOMATO** – PUMPKIN SEED PESTO | BURRATA 14

**CRAB** – WHITE MEAT SALAD | SHAVED FENNEL | PINK GRAPEFRUIT 16

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**PORK** – LOIN & BELLY | BAKED APPLE | MAPLE GLAZED SWEDE 33

**SEA BASS** – TENDERSTEM BROCCOLI | LOBSTER BISQUE 38

**SPRING VEGETABLES** - ARANCINI | SMOKED GARLIC BUTTER 29

**BEEF** - FILLET | BEEF SHIN RAGU | WATERCRESS | BLACK PEPPERCORN 38

**SEASONED FRIES**

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**DRESSED SALAD LEAVES**

5

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**STRAWBERRY** – MERINGUE | ELDERFLOWER GANACHE | SORBET 13

**HAZELNUT PARFAIT** – DARK CHOCOLATE SORBET | AMARETTO 13

**CHEESE** - FOUR BRITISH CHEESES | CHUTNEY | QUINCE JELLY 15

SERVICE IS AT YOUR DISCRETION