

# THE DINING ROOM

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## SAMPLE MENU

31<sup>ST</sup> MARCH 2026

### TO SHARE

**SMOKED ALMONDS**

4

**NOCELLARA OLIVES**

4

**SEEDED TREACLE BREAD**

CLOTTED CREAM BUTTER | MARMITE & ONION

6

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

**PORK** – PÂTÉ EN CROÛTE | PICCALILLI | GOLDEN RAISIN 15

**CORNISH GOUDA** – NEW SEASON ASPARAGUS | DOOM BAR ONION 14

**SEA BASS** – KOHLRABI | SMOKED ROE BUTTER 16

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**DUCK** - BREAST | CONFIT LEG | MAPLE GLAZED CELERIAC 35

**HALIBUT** – ROASTED PRAWN | TENDERSTEM | BLOOD ORANGE 36

**SPRING VEGETABLES** - ARANCINI | WILD GARLIC | SMOKED BUTTER 28

**BEEF** - FILLET | OX CHEEK RAGU | ONION | BLACK PEPPERCORN 36

**SEASONED FRIES**

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**DRESSED SALAD LEAVES**

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**CHOCOLATE** – DARK & WHITE | PECAN | YOGHURT ICE CREAM 12

**HONEY PARFAIT** – PEAR | LEMON CURD | SORBET 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