

THE DINING ROOM

THURSDAY 4TH JUNE 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 16

DUCK – CONFIT TERRINE | SHALLOT JAM | CORNICHON 16

HERITAGE TOMATO – WALNUT PESTO | BURRATA 14

CORNISH RAY – KOHLRABI | SMOKED ROE BUTTER 16

PORK – LOIN | MAPLE GLAZED BELLY | BAKED APPLE | TENDERSTEM 33

TURBOT – ASPARAGUS | SHRIMP | BROWN BUTTER 38

SPRING VEGETABLES - ARANCINI | SMOKED GARLIC BUTTER 29

BEEF - FILLET | OX CHEEK RAGU | WATERCRESS | BLACK PEPPERCORN 38

SEASONED FRIES

6

DRESSED SALAD LEAVES

5

STRAWBERRY – MERINGUE | ELDERFLOWER GANACHE | SORBET 13

HAZELNUT PARFAIT – DARK CHOCOLATE SORBET | AMARETTO 13

CHEESE - FOUR BRITISH CHEESES | CHUTNEY | QUINCE JELLY 15

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