

THE DINING ROOM

ROCK

5TH MARCH 2026

Beetroot

meringue | horseradish

Seeded Treacle Bread

clotted cream butter | marmite & onion

Sea Trout - cured | citrus fruits | smoked cream | almond 15

Beef - ox cheek | tartare | confit yolk | salsa 15

Beetroot - salt-baked | Cornish gouda | pesto 14

Cornish Ray – brown shrimp | cucumber | buttermilk 16

Lamb - loin | braised shoulder | cabbage | glazed turnip 35

Cod – cured & roasted | crab | kohlrabi | bisque 35

Spring Vegetables - ricotta arancini | wild garlic | smoked butter 28

Chicken - ballotine | roasted mushroom | wild garlic 30

Pecan Pie – salted caramel | banana ice cream 12

Poached Pear – white chocolate ganache | cinnamon 12

Cheese - a selection of 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**