

THE DINING ROOM

8TH JULY 2026

TO SHARE

SMOKED ALMONDS

4

NOCELLARA OLIVES

4

SEEDED TREACLE BREAD

CLOTTED CREAM BUTTER | MARMITE & ONION

6

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

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

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