

THE DINING ROOM

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

LAMB – CRISPY BRAISED SHOULDER | SMOKED AUBERGINE | RAS EL HANOUT 15

BEETROOT – SMOKED CHEDDAR | PUMPKIN SEED | ROCKET 14

CORNISH RAY – BROWN SHRIMP BUTTER | FENNEL SALAD 16

BEEF – ROASTED FILLET | BRAISED OX CHEEK | COURGETTE | PARMESAN 37

BRILL – CRAB CAKE | CAULIFLOWER | ROASTED CRAB BISQUE 38

MAPLE GLAZED CELERIAC – SMOKED ONION | COURGETTE | MISO 29

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

SEASONED FRIES

6

DRESSED SALAD LEAVES

5

BLACKBERRY – LEMON & VANILLA PARFAIT | MACADAMIA CRUMBLE 13

DARK CHOCOLATE – CRÉMEUX | ROASTED PEANUT | POPCORN ICE CREAM 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