THE DINING ROOM

19TH DECEMBER 2025

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Beetroot

meringue | horseradish

Homemade Bread

clotted cream butter | marmite & onion

Crab

toasted brioche | brown meat butter | pink grapefruit £16

Duck & Partridge

terrine | mushroom | pickled cabbage | red currant £15

Beetroot

salt-baked | pumpkin seed pesto | Cornish gouda £14

Sea Trout

langoustine bisque | grilled onion | Jerusalem artichoke £36

Beef

fillet |braised ox cheek ragu | celeriac £38

Cauliflower

panko crust | maitake | black garlic | miso £28

Date & Ginger Pudding

fudge sauce | pecan | vanilla ice cream £13.50

Chocolate

crémeux | smoked almond | whisky ice cream £13.50

Cheese

a selection of four British cheeses / chutney / quince jelly £15.50