

Dog house Dinner Menu £95 per person

Starters

A selection of starters for the table to share using the best in season and from the Estate

Or choose from one of the following

SMOKED HAM HOCK

Pressing of smoked ham hock, pickled, garden vegetables, piccalilli, sourdough toast

HERITAGE TOMATOES

Heritage tomatoes, Barata, soft herbs, olives, basil oil

FALLOW DEER

Fallow deer carpaccio, roast beetroot, pickled king oyster mushroom, mustard

CHALK STREAM TROUT

Chalkstream trout, dill crème fraiche, celeriac, apple, celery cress

Mains served family style

ROASTED SADDLE OF WEST WOODHAY LAMB & CONFIT SHOULDER

Garlic & garden rosemary roast potatoes, sauteed tender stem broccoli, lamb fat carrots, lamb jus

DRY AGED STOKES MARSH FARM TOMAHAWK, OR CHATEAUBRIAND

Garlic butter, confit garlic, slow roast cherry tomatoes on the vine, triple cooked chips, spinach avocado salad, honey & mustard dressing, bearnaise and brandy peppercorn sauce

ROAST FALLOW DEER LOIN, HERB CRUMB,

Confit shoulder, spring onion mash, braised red cabbage, balsamic glazed garden beetroot, venison jus

ROAST HALIBUT, HALIBUT SCAMPI,

warm tartare sauce, buttered Cornish sea vegetables, shoestring fries

DESSERTS

APPLE TARTE TATIN,

caramel sauce, vanilla ice-cream

or

LEMON TART

Raspberry sorbet

or

WARM BASQUE CHEESE CAKE

clotted cream & raspberries

or

ASSIETTE OF DESSERTS

Followed by

BRITISH CHEESEBOARD, ARTISAN BISCUITS, HOUSE CHUTNEY & GRAPES