

Dinner Menu

To Start

Heritage Tomato and burrata (v) – balsamic glaze, black olive powder, basil pesto, tomato relish

Beef fillet Carpaccio – rocket leaves, aged parmesan cheese, horseradish cream, pickled onion, toasted pinenuts, fried capers

Smoked Mackerel – Pickled Cucumber, sourdough croute, crème fraiche, apple gel

Grilled Asparagus (V) – parmesan crisp, preserved lemon, poached egg, wild garlic mayo

BBQ Langoustine - Tomato Gazpacho, herring caviar, squid ink tuile, granny smith apple

Ham hock Ballotine – black garlic, piccalilli veg, pickled mustard

Main course

BBQ Dingley Dell Pork Chop – Kimchi Cabbage, pickled Mustard, apple, red wine jus

Rump Of Lamb – Giant cous cous, tender stem broccoli, harissa and tomato Jus

Grilled Sword Fish – Purple Potato and goose berries, chilli jam, crème fraiche, Dill Oil

Fresh Linguine - Truffle Cream Sauce, Wild Mushroom & Parmesan Cheese

Free Range Chicken Supreme- Grilled Gem Lettuce, stuffed Morrel's, puffed quinoa, truffle hollandaise, jus

Pan seared Sea trout – Fennel and orange salad, samphire, caviar, fried capers, beurre blanc

Sides

Mashed Potato £ 4.50

Steamed Vegetables £ 4.50

Hand Cut Chips £ 4.50

Mixed leaf salad with pomegranate and balsamic dressing nigella seeds





To finish's

Orange and Lemon Posset - basil cress, popping candy tuile

Chocolate Avalanche - Chocolate Sponge, Pistachio Ice Cream, Honeycomb & Hot Chocolate Sauce

Eton Mess – Chantilly cream, English strawberry, Italian meringue, mint

Mango and passion fruit Baked Cheesecake – passion fruit sorbet, mango salsa,

Selection of Cheese - Celery, Grapes, Spiced Plum Chutney & Artisan Crackers

Selection of Ice Creams & Sorbets

£38.50 two-course

£45.50 three-course

An optional 12.5% gratuity will be added to your final account and distributed amongst all the staff. Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.

