

THE LANTERN ROOM

EST. 2018



Since opening in 2018, The Lantern Room has been shaped by the people behind it - our chefs, front of house team, suppliers and the guests who continue to return year after year.

Led by John, our Head Chef, and James, our Restaurant Manager, the restaurant was awarded 3 AA Rosettes in 2023.

Our approach remains simple: exceptional ingredients, thoughtful cooking and genuine hospitality in a dining room designed to feel relaxed from the moment you arrive.



This season's menu celebrates the abundance of early summer, inspired by ingredients grown, foraged and sourced at their very best.

Across the coming weeks, John and the team will showcase the produce, flavours and growers inspiring our kitchen right now.

OUR SEASONAL FAVOURITES;



Yuzu Bloom - White Strawberry and Yuzu Gin | Apricot | Lemon | Orgeat | Apple

Botanist's Daughter - Strawberry | Elderflower | Lemon | Mint (Non-Alcoholic)

VINEYARD HIGHLIGHTS

Conde Valdemar rioja blanco Spain £78

Pulenta Estate vii gran corte, Argentina £86

SEASONAL WELCOME

Herefordshire Beef | Yorkshire Pudding Batter | Nasturtium
Summerfield Biscuit | Mangalitsa Ham | Piccalilli
Sourdough Bread | Pork Butter | Scratchings

STARTERS

Rainbow Trout | Gooseberry | Borage | Cucumber
Pork Collar and Black Pudding Pie | Rhubarb
Scallop Ceviche | Green Strawberry | Elderflower
Summer Garden Salad | Herbal Tea

MAINS

BBQ Lamb Rump | Heritage Beans | Courgette | Tomato
Wild Halibut | Crab | Lemon Verbena | Broad Bean
Salt Aged Sirloin | Braised Cheek | Lettuce | Black Garlic
Spiced Beetroot Pastilla | Chicory | Fennel | Red Onion
Jersey Royal Potatoes (£6) Grilled Hispi Cabbage (£6)

DESSERTS

Strawberry & Pimm's Lindley Mess
Apricot | Aarons Grandad's Honey | Walnut
70% Valrhona Chocolate Tart | Tulameen Raspberry
Artisan Cheeses from The Courtyard Dairy (Or as an additional course £15)

Coffee and Treats (£6)

* £ 5 4, 2 COURSES

* £ 6 5, 3 COURSES

*Includes Seasonal Welcome and Warm Sourdough with Pork Butter