

First Course

Pan-fried monkfish, celeriac and brown butter puree, salted pear, white wine sauce, caviar, parsley
(D, F, CE, SD, S)

Treacle cured Scottish salmon, treacle yoghurt, yuzu gel, puffed barley, pickled cucumber
(G, D, F, SD, S)

Compression of ham hock, cheddar custard, Hartwell orchard apples, crispy bacon
(D, E, SD, S)

'Foie Royale' duck liver parfait, quince, pomegranate, red vine sorrel, raisin bread
(G, E, SD)

Port and balsamic shallot tart tatin, goats cheese, pine nut veloute
(G, D, SD, S)

Main Course

Pan seared fillet of halibut, sautéed Ratte potatoes, braised baby gem lettuce, samphire, mussel, dill and caper butter sauce
(F, M, D, SD, S)

Pan fried fillet of sea bream, wild mushroom Agnolotti, baby spinach, artichoke puree, pickle gel, king oyster mushroom, Cepe foam
(G, D, E, F, SD, S)

Roasted loin of venison, smoked and braised shoulder, red cabbage, buttered swede, crispy cavalo nero, blackcurrant jus
(D, SD, S)

Roasted breast of guinea fowl, chestnut and potato rosti, brussel sprout flavours, pancetta, cranberry chutney jus
(S, SD, N, MU)

Twice baked cheese soufflé, broccoli and stilton puree, tender stem broccoli, salt and vinegar walnuts, poached pear
(G, D, E, SD, S, N)

Pudding

Valrhona dark chocolate fondant, meringue, Cepe mushroom soil, chocolate cremeux, caramelised chocolate sorbet
(G, D, E, S, N)

Orange and lemon brioche treacle tart, lemon verbena curd, Lady Grey tea ice cream
(G, D, E, N, SE)

Lemon posset, blueberry ice cream, blueberry and lemon compote, meringue, basil cress
(G, D, E, S)

Hibiscus panna cotta, oat flapjack, candied cranberry, cranberry sorbet
(G, D, S, E, N)

British cheese selection, apple and cider chutney, celery, grapes, biscuits
(D, SD, CE, G, N, E, SE, S)

Cafetiere, Espresso or Cappuccino coffee and handmade sweetmeats £7.50

*Wherever possible Chef will be pleased to offer alternatives to the dishes shown here
For guests staying for a longer visit or who prefer a different style of cooking.*

