



DINING MENU

STARTERS

Red cabbage cured salmon

Set buttermilk, dill powder and compressed cucumber

Charred line caught mackerel

Poached gooseberry, rainbow fish and nasturtium

Sea trout tartare

Spiced avocado, wasabi and rye crumb

Pressed smoked ham hock

Roasted scallop, summer carrots and brown butter dressing

Iberico ham

Black figs, roasted squash, burrata and rocket

Dorset crab*

Spiced tomato, avocado cream and burnt lime

Forman's salmon and lobster butter terrine*

Compressed cucumber and caper puree

Searred Tuna*

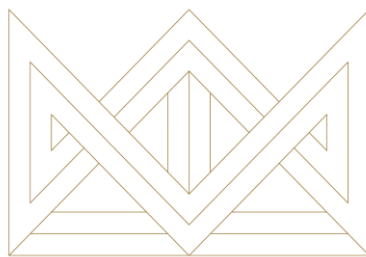
Cardamom and orange, miso dressing, pickled vegetables and lotus root

Aged feta and summer truffle terrine (V)

Pea velouté, affilla cress and broad bean flowers

Heritage tomatoes (Vegan)

Tomato essence, toasted sourdough and vanilla salt





MAIN COURSES

Maize-fed chicken

English asparagus, charred fennel, Jersey royals and chicken reduction

Lamb gremolata**

Boulangère potato, pea puree, confit shoulder and lemon roasted carrot

Fillet of beef "pie"***

Whipped potato, marmite onion and watercress

Roasted stone bass

Summer minestrone, fregola and pistou

Sichuan spiced duck

Roasted broccoli, lotus root, summer squash and five spice salt

Roast fillet of cod

Coco beans, girolles, salted carrots and shrimp butter

Slow cooked steak and chips**

New season spinach, cepe puree and king mushroom

Seared sea trout**

Pressed crab cake, English asparagus and baby fennel

Ricotta gnocchi (V)

Berkswell cheese, roasted broccoli and San Marzano tomatoes

Spinach and quail egg ravioli (V)

Roasted asparagus and pecorino crumble

Butternut squash and Shetland potato terrine (Vegan)

Roasted mushrooms, charred leeks and porcini powder





DESSERTS

Caramel toffee

Chocolate mousse, white chocolate and mini magnum

Mascarpone and ginger crumble

Summer rhubarb and toasted pistachios

Gin and tonic tart

Candied lemon and pink grapefruit

Buttermilk panna cotta

Black pepper meringues, English strawberries and sparkling jelly

Raspberry trifle

Drambuie custard, freeze-dried berries and tempered chocolate

Coconut cream

Pineapple jelly, passion fruit curd and ginger wafers

Peach Tarte Tatin

Whipped custard and pink pralines

British cheeseboard

Homemade hob nobs, plum chutney and salted walnuts

Coffee and Chocolates

***/** - Supplement applies.**

