

THE DINING ROOM

ROCK

Beetroot – meringues / horseradish

Monkfish – panko crusted / tartar sauce

Beef – tartare / kimchi

Homemade Bread - salted butter / marmite & onion

Starter

Trout – cured / beetroot / horseradish / buttermilk

Chicken – confit terrine / apricot / sweet and sour onions / spiced mayonnaise

Asparagus – parmesan custard / slow cooked yolk / asparagus velouté

Sea Bream – torched fillet / ceviche / radish / mushroom dashi

Main course

Lamb – loin / slow cooked breast / baked & pickled turnip / wild garlic

Halibut – caramelised cauliflower / crushed potato / seaweed butter

Pork – fillet / smoked belly / sage & onion / hispi cabbage / mushroom

Cauliflower – almond crust / roasted purée / whipped feta / smoked garlic butter

Dessert

Rhubarb – tonka bean custard / hibiscus sorbet

Pistachio – frozen parfait / dark chocolate sorbet / blood orange

Cheese – a selection of three British cheeses

2 courses £58

3 courses £70

Please speak to a member of our staff, before you order your food and drinks, if you have any food allergies and/or intolerances and wish to know of our ingredients.

Service is at your discretion

We do not accept American Express