

THE DINING ROOM

ROCK

Beetroot - meringues / horseradish

Arancini – pumpkin / sage / miso

Roasted Pepper – fermented garlic / smoked almond

Homemade Bread - salted butter / marmite & onion

Starter

Crab – fennel / pickled melon / ponzu

Beef – crispy ox cheek / bresaola / celeriac / confit yolk / truffle

Chalk Stream Trout – cured & torched / grapefruit / radish / buttermilk

Tomato – Isle of Wight / smoked cheddar / Thai basil / consommé

Main course

Pork – slow cooked belly / tenderloin / baked apple purée / parsnip

Monkfish – butternut squash / green peppercorn / lime

Venison – loin / ragu / onion / maple glazed turnip / maitake

Kohlrabi – courgette / grilled onion / spiced butter

Dessert

Honey – frozen parfait / vanilla poached pear / blackberry

Chocolate – 70% ganache / banana / sesame / pecan

Cheese – a selection of four British cheeses / chutney / quince jelly

2 courses £65

3 courses £80

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