

THE DINING ROOM

18TH AUGUST 2026

TO SHARE

SMOKED ALMONDS

4

NOCELLARA OLIVES

4

SEEDED TREACLE BREAD

CLOTTED CREAM BUTTER | MARMITE & ONION

6

CHALKSTREAM TROUT – CURED | CUCUMBER | CRÈME FRAICHE | DILL 16

LAMB – CRISPY BRAISED SHOULDER | SMOKED AUBERGINE | RAS EL HANOUT 15

HERITAGE TOMATO – PUMPKIN SEED PESTO | BURRATA 14

CRAB – WHITE MEAT SALAD | SHAVED FENNEL | PINK GRAPEFRUIT 16

BEEF – ROASTED SIRLOIN | SLOW COOKED SHIN | COURGETTE | PARMESAN 37

SEA BASS – FILLET | ROASTED KOHLRABI | LOBSTER BISQUE 38

MAPLE GLAZED CELERIAC – SMOKED ONION | COURGETTE | MISO 29

PORK – LOIN & BELLY | BAKED APPLE | MAPLE GLAZED SWEDE 33

SEASONED FRIES

6

DRESSED SALAD LEAVES

5

STRAWBERRY – MERINGUE | ELDERFLOWER GANACHE | SORBET 13

DARK CHOCOLATE – CRÉMEUX | RASPBERRY 13

CHEESE - FOUR BRITISH CHEESES | CHUTNEY | QUINCE JELLY 15

SERVICE IS AT YOUR DISCRETION