

THE DINING ROOM

ROCK

Beetroot - meringues / horseradish

Arancini – black truffle

Roasted Pepper – fermented garlic / smoked almond

Homemade Bread - salted butter / marmite & onion

Starter

Duck – pressed crispy confit / slow cooked yolk / glazed fig

Chalk Stream trout – cured / kohlrabi / horseradish crème fraiche

Cornish Ray – roasted in seaweed butter / cucumber / spring onion

Heritage Tomato – burrata / rocket / hazelnut

Main course

Pork – roasted fillet / slow cooked belly / roasted apple puree / cabbage

Beef – fillet / braised cheek / roasted shallot / parmesan

Seabass – dill / pink grapefruit / roasted crab bisque

Cauliflower – seaweed butter / crispy polenta / onion / miso

Dessert

Strawberry – yoghurt frozen parfait / vanilla / sorbet

Chocolate – 70% ganache / roasted banana / peanut

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