

# THE DINING ROOM

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THURSDAY 30<sup>TH</sup> APRIL 2026

## TO SHARE

**SMOKED ALMONDS**

4

**NOCELLARA OLIVES**

4

**SEEDED TREACLE BREAD**

CLOTTED CREAM BUTTER | MARMITE & ONION

6

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**SEA TROUT** - CURED | KATSUOBUSHI | PICKLED CHILLI | PONZU 15

**LAMB** - CRISPY SHOULDER | TARTARE | PICKLED VEGETABLES | MINT 15

**CORNISH GOUDA** - NEW SEASON ASPARAGUS | DOOM BAR ONIONS 14

**CORNISH RAY** - KOHLRABI | SMOKED ROE BUTTER 16

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**DUCK** - BREAST | CONFIT LEG | MAPLE GLAZED CELERIAC 35

**SEA BASS** - ROASTED PRAWN | HERITAGE TOMATO | FENNEL 36

**SPRING VEGETABLES** - ARANCINI | WILD GARLIC | SMOKED BUTTER 28

**BEEF** - FILLET | OX CHEEK RAGU | WATERCRESS | BLACK PEPPERCORN 36

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**SEASONED FRIES**

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**DRESSED SALAD LEAVES**

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**CHOCOLATE** - DARK & WHITE | PECAN | YOGHURT ICE CREAM 12

**HONEY PARFAIT** - PLUM | LEMON CURD | SORBET 12

**CHEESE** - FOUR BRITISH CHEESES | CHUTNEY | QUINCE JELLY 14

IF YOU HAVE ANY FOOD ALLERGIES AND/OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR STAFF BEFORE YOU ORDER

SERVICE IS AT YOUR DISCRETION