



The Dining Room Restaurant



Canapes & Fizz on Arrival

Starters

Roast Tomato Soup & Sweet Pepper Soup, Feta & Olive Crispy Wonton & Pesto
Parma Ham Croquette, Venison & Smoked Tomato Ragout, Shaved Parmesan
Seared Scallop, Crisp Pork Belly, Parsnip & Apple Puree
Crisp Sesame & Miso Cauliflower, Honey & Dill Glaze, Spring Onion & Coriander Salad (V)

Mains

Roast Fillet of Beef (Cooked Medium/Rare), Ox Cheek Croquette, Glazed Shimeji Mushroom, Spinach & Horseradish
Roast Guinea Fowl Breast, Confit Leg, Truffle & Tunworth Arancini, Buttered Leeks & Chicken Skin
Baked Halibut, Soft Almond & Thyme Crust, Mussel, Potato & Celeriac Chowder
Butternut Squash Galette, Walnut & Sage Crumble, Stilton Mousse (V)

All Main Courses Served with Seasonal Vegetables

Blood Orange & Basil Sorbet

Desserts

Warm Chocolate Fondant Pudding, Salted Caramel Ice Cream
Warm Gingerbread, Vanilla Poached Yorkshire Rhubarb, Lemon Curd & Mascarpone Mousse
Baked Egg Custard Tart, Poached Blackcurrants, White Chocolate & Orange Parfait
Cheese Plate, Lincolnshire Plum Bread & Fig Chutney

£72.50 per person

Tea or Coffee from £3.00
£30 per person non-refundable deposit on booking



We add an optional 10% service charge to all food & drinks bills, for quarterly distribution amongst the entire team. Simply advise your server if you do not wish to pay this.

Whilst we always do our best to reduce the risk of cross contamination in our restaurant areas, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and guests must understand they consume dishes at their own risk.



AA Rosette Award for Culinary Excellence