

DINNER MENU

Served from 6:00pm till 8:30pm.

Times may vary.

Our menus & prices are subject to change.

STARTERS

BUTTERNUT SQUASH

VELOUTÉ, PUMPKIN SEEDS, GOATS CHEESE TORTELLINI

TREACLE CURED SALMON

JAPANESE SALAD, WASABI

CHICKEN TERRINE

FOIE ROYALE, MUSHROOM, PICCALILLI FLAVOURS

BURRATA

ROMESCO, SPICED TOMATO BUTTER, LAMINATED BREAD

MAINS

CORNISH TROUT

GNOCCHI, LOBSTER, ROAST GEM

VENISON

LOIN, RAGU PITHIVIER, CELERIAC, BEETROOT

PORK BELLY

8HR SLOW ROAST, PICKLED MUSHROOMS, CARROT, FOIE ROYALE

WILD MUSHROOM RISOTTO

KING OYSTER & MORELS, TRUFFLED CREAM



Please advise us of any food allergies or intolerances.

Whilst every care is taken in the preparation of your food, our kitchen is not an allergen-free environment.

A discretionary service charge of 12.5% will be added to your bill.



DESSERTS

GREEN APPLE CHEESECAKE

WHITE CHOCOLATE, GRANNY SMITH SORBET, APPLE GEL

CHOCOLATE DELICE

MILK ICE CREAM

PEACH & ROSE

PARFAIT, PLUM, ROSE & STRAWBERRY, CRÈME FRAICHE ICE CREAM

SELECTON OF FOUR CHEESES

(£5 supplement)

GODMINSTER CHEDDAR / KIDDERTON ASH GOATS CHEESE
HARROGATE BLUE / CAMEMBERT

3 COURSES £85 2 COURSES £65
INCLUDED IN DINNER, BED & BREAKFAST PACKAGE

We kindly ask that the entire table enjoys either our 3 Course Menu or Tasting Menu.



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