

Fine Dining Menus

Please choose one dish for starter, main and dessert from the following, please advise us any special diets and we can tailor your menu



To Start

Meat

Smoked chicken croquette

baby gem Caesar, soft quail's egg

Beef fillet tataki

onion, ponzu, garlic chips

Chicken ballotine

Charred corn, sweetcorn custard, bacon pancake

Sticky Korean short rib

kimchi, BBQ cucumber, steamed dumpling

Crispy pork belly

pickled red cabbage, sweetcorn brown butter cornbread

Fish

Tuna tartare

miso, avocado, nori powder, sesame crisp

Langoustine mousse

gazpacho, blushed tomato, pea (supp)

Smoked trout terrine

apple, celery, charcoal tuille

Confit salmon

courgette cannelloni, caviar, nasturtium

Devonshire crab

celeriac millefeuille, shaved apple salad (supp)

To Start

Vegetarian

Pea soufflé

white bean chowder, feta, mint

Salt baked heritage

beetroot, tomato consommé, lemon vv

Carrot terrine

endive, truffle, honey

Compressed tomato

almond & parmesan tart, burrata, basil

Confit leek mosaic

cashew, goats' cheese, onion jus

To Follow

Meat

Rump of lamb

truffled potato mousseline, pea, lamb reduction

Duck pot roast

plum hoi sin, Jerusalem artichoke, kale

Fillet of Ashdale beef

crispy potato pave, spinach, Bordelaise sauce (supp)

Free range chicken

potato & onion gratin, Savoy cabbage carrot fondant

Sirloin of beef

short rib fritter, charred shallot, parsnip puree

To Follow

Fish

Poached cod

mussel, carrot, lemon beurre blanc, tarragon oil

Monkfish Saltimbocca

herbed pearl cous cous, keta & saffron cream

Sea bass

roasted San Marzano tomatoes, squid ink risotto, dill oil

Roasted salmon

new potato terrine, chive, buttered edamame

Vegetarian

Gnocchi

oyster mushroom, sage butter, pine nut

Beetroot & goats cheese wellington

wilted spinach, beurre blanc

Aubergine satay

sticky rice, green chilli dressing, coriander

Sweet potato fritter

chargrilled vegetables, preserved lemon

To Finish

Tiramisu gâteau

cacao nibs, ganache

Raspberry

jasmine & Macadamia tart

Glazed lemon delice

clotted cream, raspberry, mint

Cherry & almond frangipane

Griottine cherries, cherry sorbet

Dark chocolate pave

pretzel ice cream, salted caramel

Vanilla bean Crème brûlée

rose poached rhubarb

Caramelised apple tarte tatin

pistachio ice cream

“The Cream Tea”

buttermilk scone, clotted cream panna cotta, strawberry gel, Earl Grey sorbet

White chocolate cheesecake

strawberry & hazelnut salad

Extra Courses

Amuse Bouche

Chicken consommé,
pearled vegetables

Seared scallop
sweetcorn puree, bacon, pea shoot

Pork belly
with burnt apple puree

Lobster bisque,
cheddar grissini

Sorbet course

Gin and tonic sorbet,
compressed cucumber

Earl grey sorbet,
candied lemon

Yuzi and Saki sorbet

Pre-Dessert

Rhubarb & Custard Macaroon

Lemonade and cardamom,
rosewater marshmallow

Cheeseboard

Dorstone goats, Oxford Blue, Montgomery Cheddar, Brie de Meaux

(or tell us your favourites)

celery, grapes, chutney, biscuits and artisan bread