

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

Pressed pork pavé

black garlic, truffle, fried bread

Beef carpaccio

pecorino, rocket, olive oil croutons, aged balsamic

Crispy duck

watermelon sashimi, pine nut tuille, ponzu dressing

Roast quail

celeriac, hazelnut crumb, black garlic jus

Glazed chicken

truffle mousseline, wild mushroom risotto

Fish

Crab tartlet

apple, radish, fennel

Salmon gravadlax

citrus, ginger, beetroot

Confit salmon

tapioca herb crust, cucumber, endive

Tuna tartare

nori, ponzu, crispy rice

Seared cod

pickled mushroom, caviar cream sauce, straw potato

To Start

Vegetarian

Heritage tomato

consommé, burrata, chive oil

Salt baked beetroot

walnut, charred onion & parsley tiramisu

Carrot terrine

endive, truffle, honey

Roasted leek mosaic

romesco sauce, red onion confit

Sweetcorn soufflé

smoky corn chowder, parmesan

To Follow

Meat

Duck breast

braised duck leg, confit onion and duck parfait tart, beetroot, crispy potato

Pork loin

glazed shoulder, potato fondant, apple & chia jam, kale

Sirloin of Ashdale beef

short rib and porcini pithivier, spinach, carrot purée, cocotte potato

Lamb Wellington

smoked aubergine ketchup, potato pavé, charred hispi, cured lemon

Pot roasted chicken

lyonnaise potato, glazed carrot, crispy kale

To Follow

Fish

Crusted cod

mussels, courgette, onion & potato velouté, dill oil

Salmon

Pernod and caviar cream, asparagus, pomme maxim

Sea bass

brandade, artichoke, shimeji, chive oil

Monkfish

langoustine mousse, confit potato, romanesco, langoustine reduction

Brown butter turbot

clam chowder, asparagus, crispy leeks

Vegetarian

Sweet potato and feta wellington

spinach, saffron beurre blanc

Beetroot textures

parsnip & vanilla pureé

Grilled cauliflower

curry leaf butter, coconut bisque, coriander

Salt baked celeriac

girolle, fennel, onion

Portobello mushroom tart

spinach, carrot crumble, caramelised onion jus

To Finish

Bitter chocolate delice

pistachio, katafi honey nest, honey chantilly

Strawberry mousse

vanilla sponge, poached strawberries, basil

Basque cheesecake

candied orange, Armagnac caramel

Tiramisu gateau

almond, cacao nibs

Chocolate brownie

peanut gelato, caramel popcorn

Caramelised apple tarte tatin

gingerbread ice cream, hazelnut praline

Lemon tart

rhubarb sorbet, vanilla crumble, poppy seed tuille



Extra Courses

Amuse Bouche

Chicken consommé

herb dumpling

Seared scallop

sweetcorn puree, bacon, pea shoot

Pork belly

with burnt apple puree

Lobster Waldorf

fried brioche

Onion gratin

truffle, yolk

Langoustine bisque

parmesan tuile

Sorbet course

Gin and tonic sorbet,

compressed cucumber

Earl grey sorbet,

candied lemon

Yuzu and Saki sorbet

Pre-Dessert

Rhubarb & Custard Macaroon

Lemonade and cardamom,

rosewater marshmallow





Cheese

Cheese course

Hafod Cheddar beignet,
apple pate de fruit

Manchego croquette,
raw honey, hazelnut

Cheeseboard

Dorstone goats, Oxford Blue, Montgomery Cheddar, Brie de Meaux
(or tell us your favourites)
celery, grapes, chutney, biscuits and artisan bread