



Appetisers

Jerusalem Artichoke Soup
Truffle and Merlot braised beef ravioli

Goose Liver Parfait
Onion brioche and Madeira jelly

Beetroot Cured Salmon
Devilleed eggs and salmon caviar*

Classic Caesar Salad

Jumbo Shrimp Cocktail
Bloody Mary jelly, horseradish and iceberg lettuce

Wild Mushroom on Toast
Mushroom ketchup and aged Cheddar ✓

✓ Vegetarian.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrées

From The Farm

Slow Cooked Beef Shin

Truffle polenta, red wine and torched onion 🍷

Venison Cottage Pie

Braised red cabbage 🍷

Signature for Two

Leg of Pyrenean Milk Fed Lamb*

Pea purée, mint and shoulder braised onion

Carved table side

From The Ocean

Pan Fried Fillet of Turbot

Seafood velouté and sea vegetables

Whole Grilled Lemon Sole

Parsley crust, caper and crayfish butter 🍷

From The Field

Grilled Asparagus and Lemon Risotto

Truffle cream and cheese crisps 🍷🌱

Citrus and Szechuan Pepper Tortellone

Dolcelatte, herb crumb, sage oil and roasted squash 🌱

Sides

Hasselback potatoes with thyme • Steamed green vegetables of the day

Maple glazed roots • Gratin potatoes

All sides served family style 🌱

🌱 Vegetarian. 🍷 Gluten free.


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Desserts

Pot au Chocolate

Almond biscotti

Vanilla Panna Cotta

Mango and fresh raspberries 

Warm Treacle Tart

Clotted cream

Cunard Baked Alaska Flambé

Served table side

British Artisan Cheese

A Selection of Cheese and Assorted Accoutrements

Quicke's Mature Cheddar, Rosary Goats Cheese,
Tunworth, Stoney Cross, Lyburn Old Winchester,
Smoked Oakwood, Oxford Isis, Cornish Yarg and Stilton

Served table side

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