

A La Carte Dinner Menu



Starters

Salad of young vegetables, orange miso and toasted seeds	£7.75
Mosaic of rabbit, roast loin with tarragon and spelt grain	£8.50
Seared Cornish scallops, slow cooked belly pork, boudin noir and crackling	£9.00
Risotto of Start Bay crab, soft shelled crab tempura with it's own velouté	£9.50
Pave of Loch Duart salmon, langoustine spring roll, Champagne cream	£10.50
Sandridge Farm ham hock, foie gras and pistachio terrine	£12.00

Mains

Pan fried potato gnocchi, ironbark squash, parmesan and pumpkin seeds	£15.00
Roast and confit wild mallard, Alsace cabbage and fondant potato	£20.75
Fillet of south coast brill, cep mushrooms and shallot tart tatin	£21.00
Wild seabass fillet with confit fennel and hash browns	£22.50
Liquorice roast loin of venison with crosnes, trompette de la mort and juniper	£24.00
Fillet of Stokes Marsh beef, veal sweetbreads, salsify and horseradish potato	£24.75

Puddings

Valrhona dark chocolate delice, vanilla ice cream	£8.00
Chestnut pannacotta, mulled fruits and chestnuts	£8.00
Sticky toffee pudding, sticky sauce and clotted cream	£8.00
Citrus and vanilla cheesecake, poached blueberries	£8.00

Guests are welcome to smoke in hotel gardens.

Prices are inclusive of VAT. Service left at your own discretion.

A 2% handling charge will be added to American Express transactions.