



DINNER MENU

3 COURSE £75

STARTERS

CELARIAC VELOUTE
APPLE PUREE, CELARIAC CRISPS

CONFIT CHALK STREAM TROUT
CRAB, PINK GRAPEFRUIT, SHISO

SLOW COOKED DUCK EGG
WYE VALLEY ASPARAGUS, SMOKED EEL, HOLLANDAISE, SOURDOUGH

GOATS CHEESE MOUSSE
BEETROOT, CANDIED WALNUTS

MAIN COURSES

PAN ROASTED FILLET HALIBUT
SALT COD MASH, BBQ GEM, CLAMS, MUSSELS

IBERICO PORK PRESA
WILD GARLIC, MOREL MUSHROOMS, JERSEY ROYALS

BAVETTE
ALLIUMS, EWES CURD, LAMB JUS, MUSTARD

SPICED QUINOA
GLAZED CARROT, FETA, JUMBO RASIN, CURRY OIL, PEANUT

Please advise us of any food allergies or intolerances.

Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen-free environment. An allergen matrix is available on request.

A discretionary service charge of 10% will be added to your bill



DESSERTS

SPICED MOUSSE

BANANA HONEYCOMB, CARAMEL ICE CREAM

CHOCOLATE FONDANT

VANILLA ICE CRÈAM

BLACKBERRY CREMEUX

BAKED APPLE PUREE, APPLE SORBET

SELECTON OF FOUR CHEESES

GODMINSTER / KIDDERTON ASH / BARON BIGOD / HARROGATE

CAFÉ DU MONDE GRAND CRU COFFEE & HOMEMADE PETIT FOURS

WATER SELECTION

KINGSDOWN, CANTERBURY 75CL
STILL or SPARKLING

VOSS, NORWAY 80CL
STILL or SPARKLING

BATH, MENDIP HILLS, NORTH SOMMERSET 75CL
STILL or SPARKLING

EVIAN, FRENCH SPRING WATER 75CL
STILL

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TASTING MENU £95

WINE PARING £70

CEP ESPUMA

PISTACHIO, CEP MUSHROOM, SHERRY GEL
Baron de L, 2015, Loire Valley, France

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SMOKED SALMON TOAST

CAVIAR, LEMON ZEST
Laurent Perrier Rose, Champagne, France

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CHALK STREAM TROUT

CRAB, PINK GRAPEFRUIT, SHISO
Oremus furmint 2020, Hungary

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STOKE FARM LAMB

RUMP & NECK, ALLIUMS, YEW CURD, LAMB JUS
Finca Valpiedra Rioja 2014, Spain

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APPLE

JELLY, ROSMERY CREAM, CIDER, BLACK PEPPER
White Rabbit Riesling, 2020, Germany

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RHUBARB PAVLOVA

LEMON BALM, RHUBARB JUS
Chateau de stoney, 2022, France

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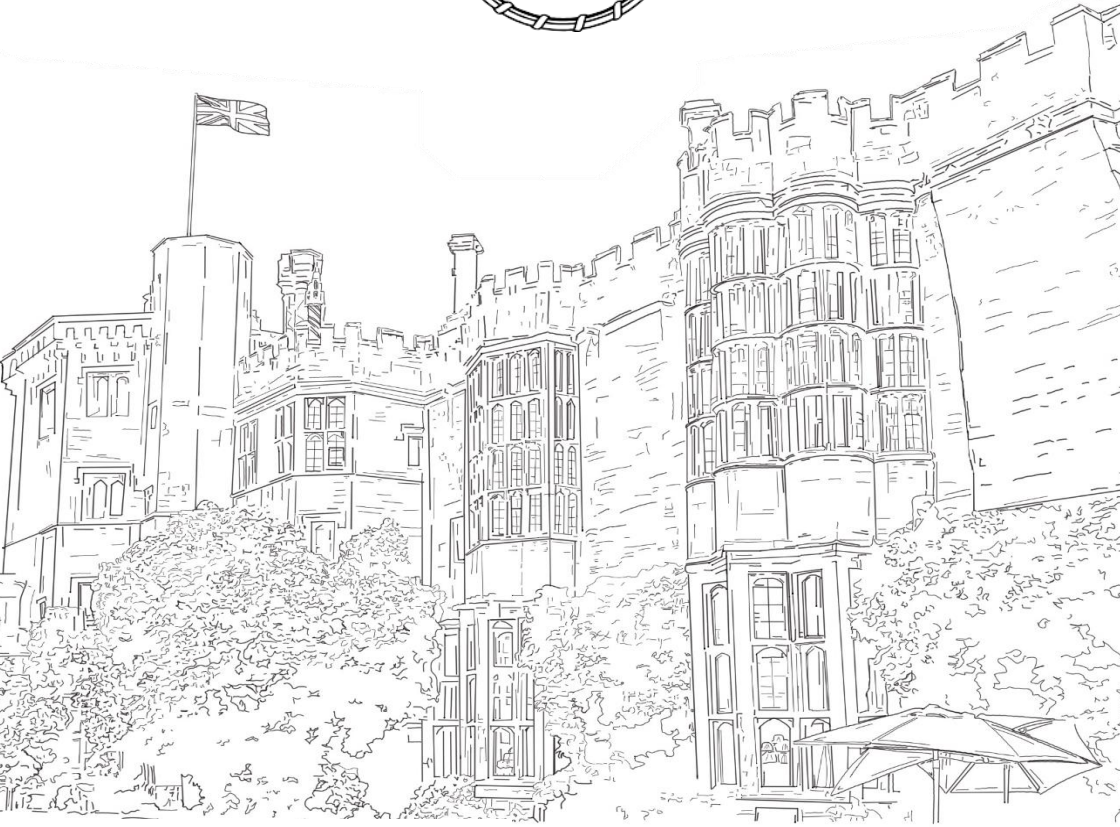


Illustration: India Hampshire

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