

DINNER MENU

Served from 6:30pm till 8:30pm.
All our menus are subjected to change.

STARTERS

TOMATO

CHILLED CONSOMME, GOATS CURD TORTELLINI

TREACLE CURED SALMON

JAPANESE SALAD, WASABI

CHICKEN PRESSE

MUSHROOM, DASHI, THORNBURY PICCALILLI FLAVOURS

BURRATA

ROMESCO, SPICED TOMATO BUTTER, LAMINATED BREAD

MAINS

CHALK STREAM TROUT

WILD GARLIC GNOCCHI, CORNISH LOBSTER, ROAST GEM

LAMB

LOIN & BRAISED SHOULDER, PIQUILLO PEPPER, WILD GARLIC

CHICKEN

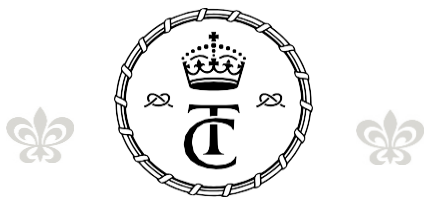
CONFIT LEG, FOIE ROYALE, MISO ROSCOFF ONION,
PICKLED MUSHROOMS, CARROT PUREE

SPRING PEA

RISOTTO, ENGLISH ASPARAGUS

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. A discretionary service charge of 12.50% will be added to your bill.



DESSERTS

GREEN APPLE CHEESECAKE

WHITE CHOCOLATE, GRANNY SMITH SORBET, APPLE GEL

CHOCOLATE FONDANT

VANILLA ICE CREAM

PINEAPPLE

FEUILLETTE, PINEAPPLE 'CEVICHE' & SORBET

SELECTON OF FOUR CHEESES

(£5 supplement)

GODMINSTER CHEDDAR / KIDDERTON ASH GOATS CHEESE
PAYSON BRETON CAMEMBER / HARROGATE BLUE

COFFEE

GRAND CRU COFFEE & HOMEMADE PETIT FOURS

£9.95

3 COURSES £75

INCLUDED IN DINNER, BED & BREAKFAST PACKAGE

We respectfully request that the entire table enjoys either our 3 Course Menu or Tasting Menu.

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