

Three course menu and Tasting menu are served in our restaurant,
from 6:00pm till 8:30pm. Times may vary.
All our menus & prices are subjected to change.

DINNER MENU

STARTERS

BUTTERNUT SQUASH

VELOUTÉ, PUMPKIN SEEDS, GOATS CHEESE TORTELLINI

TREACLE CURED SALMON

JAPANESE SALAD, WASABI

CHICKEN TERRINE

FOIE ROYALE, MUSHROOM, PICCALILLI FLAVOURS

BURRATA

ROMESCO, SPICED TOMATO BUTTER, LAMINATED BREAD

MAINS

CORNISH TROUT

GNOCCI, LOBSTER, ROAST GEM

VENISON

LOIN, RAGU PITHIVIER, CELERIAC, YOUNG BEETROOT

PORK BELLY

8HR SLOW ROAST, PICKLED MUSHROOMS, CARROT, FOIE ROYALE

WILD MUSHROOM RISOTTO

KING OYSTER & MORELS, TRUFFLED CREAM



Please advise us of any food allergies or intolerances.

Whilst every care is taken in the preparation of your food, our kitchen is not an allergen-free environment.

A discretionary service charge of 12.5% will be added to your bill.



DESSERTS

GREEN APPLE CHEESECAKE

WHITE CHOCOLATE, GRANNY SMITH SORBET, APPLE GEL

CHOCOLATE DELICE

MILK ICE CREAM

PEACH & ROSE

PARFAIT, PLUM, ROSE & STRAWBERRY, CRÈME FRAICHE ICE CREAM

SELECTON OF FOUR CHEESES

(£5 supplement)

GODMINSTER CHEDDAR / KIDDERTON ASH GOATS CHEESE
HARROGATE BLUE / TRUFFLED BRIE

COFFEE & PETIT FOURS

£9.95

3 COURSES £75

INCLUDED IN DINNER, BED & BREAKFAST PACKAGE

We kindly ask that the entire table enjoys either our 3 Course Menu or Tasting Menu.

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TASTING MENU £95
Wine Pairing £75

AMUSE BOUCHE

JERUSALEM ARTICHOKE, BLACK GARLIC, BLOOD ORANGE

Kleinkloof Chenin Blanc, South Africa

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CRAB

RAVIOLO, CRAB SALAD, LOBSTER BISQUE

Laurent Perrier Rose Champagne, France

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CHICKEN & FOIE ROYALE

PRESSÉ, DRUMSTICK, ROAST BLACK GARLIC

Dog Point Pinot Noir, New Zealand.

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RARE BREED BEEF

SIRLOIN, ROSTI, SPINACH, RED WINE

Babylonstoren Shiraz, South Africa

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PINA COLADA

PINEAPPLE JELLY, COCONUT MOUSSE, CAMELISED PINEAPPLE

Late Harvest Sauvignon Blanc, Chile

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CHOCOLATE SOUFFLE

PISTACHIO ICE CREAM

Warre's Optima 10yo Tawny Port, Portugal

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VEGETARIAN TASTING MENU £95

Wine Pairing £75

AMUSE BOUCHE

JERUSALEM ARTICHOKE, BLACK GARLIC, BLOOD ORANGE

Kleinkloof Chenin Blanc, South Africa

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BURRATA

ROMESCO, TOMATO BUTTER, LAMINATED BREAD

Laurent Perrier Rose Champagne, France

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MISO & ROOT

PRESSED ROOT VEGETABLES, CARROT PUREE

Dog Point Pinot Noir, New Zealand

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WILD MUSHROOM RISOTTO

KING OYSTER & MOREL MUSHROOMS, TRUFFLED CREAM

Woodlands Wilyabrup Valley, Australia

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PINA COLADA

COCONUT MOUSSE, CARAMELISED PINEAPPLE

Late Harvest Sauvignon Blanc, Chile

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CHOCOLATE SOUFFLE

PISTACHIO ICE CREAM

Warre's Optima 10yo Tawny Port, Portugal

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