

Sample Dinner Menu

STARTERS

SMOKED VENISON CARPACCIO, hazelnut granola, baby leeks, horseradish, tomato & cranberry dressing

RABBIT FAGOTTINI, Morteau sausage, butternut squash, crispy sage, tarragon & mustard velouté

OCTOPUS CARPACCIO, samphire, citrus, salpicón dressing

CORONATION CRAB ON ZA'ATAR TOAST, confit citrus, mango pickle, coconut

WHIPPED BARKHAM BLUE GOUGÈRE, pickled girolles, heritage beetroot, smoked apple & beetroot chutney (v)

MAIN COURSES

ROAST HAUNCH OF LOCAL VENISON, truffle pomme purée, wild mushrooms, cavolo nero, tomato & cranberry dressing

BREAST OF GUINEA FOWL, braised leg & leek pie, champ mash, truffle mousse, baby leeks, heritage carrot, tarragon jus

CORNISH COD, basil gnocchi, piquillo brandade, spinach, parsley sauce

FISH OF THE DAY, lemon & caper crushed potato, tenderstem, brown shrimp & caper beurre noisette

GOATS' CHEESE, RED ONION & CHESTNUT PITHIVIER, glazed Jerusalem artichoke, tenderstem, heritage carrots, chestnut sauce (v)

DESSERTS

HONEY PARFAIT, burnt honey crémeux, pan-roasted strawberries, strawberry sorbet

PASSION FRUIT MOUSSE, pistachio sablé, lychee gelée, coconut sorbet

TIRAMISÙ, coffee crémeux, espresso gelato

DARK CHOCOLATE, PISTACHIO & CRANBERRY BROWNIE, white chocolate chiboust, chocolate crémeux, sea buckthorn sorbet

CHEESE PLATE, apple cider chutney, membrillo, apple, grapes
(Godminster cheddar, Driftwood goats' cheese, Cornish brie, Barkham Blue)

PETIT FOURS *(served with tea or coffee; £9.50pp)*
white chocolate & vanilla fudge, nougat, passion fruit pâte de fruit

Dinner is £80.00 for three courses or £62.00 for two courses
There is a discretionary 12.5% service charge added to your bill
Please let us know if you wish for this to be removed
Before ordering, please speak to our staff if you have a food allergy or intolerance