

Garden room



Nibbles

Nocellara olives (VE)	6.5
Homemade focaccia (VE) cold-pressed rapeseed oil, balsamic	6.5
Toasted sourdough (V) Kitchen Garden herb butter	6.5

Starters

Charred mackerel pickled gooseberry, kohlrabi, horseradish crème fraîche	17.5
Tempura courgette flowers (V) whipped harissa, feta, lemon caviar	16
Chicken & mushroom terrine pea purée, girolles, chicken jus	17.5
Crab salad compressed watermelon, mint cucumber gel	18.5
Down Hall Garden gazpacho (VE) tomato tartare, cucumber, smoked almond crumb	17.5
Duck liver & foie gras cherry purée, brioche	18

From the Jospier

Flavoured with wood from our estate

Served with triple cooked chips, Portobello mushroom, slow-roasted plum tomatoes, watercress and a choice of béarnaise, peppercorn, Kitchen Garden herb butter or Madeira jus

8oz 36-day aged sirloin	42
10oz 36-day aged ribeye	45
34oz Côte de Bœuf for two	97
Catch of the day	35
Chicken breast	32

A Jospier combines the functions of a charcoal grill and a barbecue. It uses top quality charcoal which adds the oaky smokiness of an outdoor barbecue whilst keeping the meat juicy and fragrant.

Allergies & intolerances: If you have any food allergies or intolerances, please let us know so we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. To find out more about our allergens, please scan the QR code.



À La Carte Menu

Prepared using the freshest seasonal ingredients from our own Kitchen Garden

Mains

Fillet of sea trout mussels, king prawn, potatoes, bouillabaisse sauce	38
Venison smoked beetroot purée, blackberry, cavolo nero, pink peppercorn	42
Fillet of halibut white wine sauce, capers, crushed peas, confit potato	40
Confit pork belly carrot purée, charred spring onion, pickled mustard seeds, Madeira jus	38
BBQ hispi cabbage (VE) miso glaze, watercress velouté, white beans, fennel	35
Spinach & ricotta gnocchi (V) mushroom purée, aged parmesan, black summer truffle	38

On the side

Hand-cut triple cooked chips (VE)	9
Asparagus, miso hollandaise (V)	9
Down Hall Garden vegetables (V)	7.5
Truffle mac & cheese	9
Confit potato, truffle, parmesan (V)	9

Desserts

Matcha & white chocolate crèmeux strawberry sorbet, caramelised white chocolate, strawberry tuile	13.5
Compressed nectarine (V) frozen yoghurt, honey sponge, raspberry	13.5
54% dark chocolate hazelnut mousse (V) banana ice cream, Chantilly, toasted hazelnut	14
Coconut & lime parfait (VE) meringue, rum-soaked pineapple, passionfruit	13.5
Selection of ice creams & sorbets (V) brandy snap	10
Selection of British cheeses (V) Down Hall Garden chutney, grapes, artisan crackers	16

A discretionary 10% service charge will be added to your bill, this is shared entirely with the team. Prices are inclusive of VAT at the prevailing rate.