

Garden room



Nibbles

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| Nocellara olives (VE) | £5 |
| Home-made focaccia olive oil, balsamic | £5 |
| Toasted sourdough wild garlic butter | £5 |

Starters

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| Halibut gravlax tomato ponzu, black olive, basil | 15 |
| Baron Bigod (V) warm brioche, manuka honey, walnuts, spring truffles | 15 |
| Crispy hen egg (V) asparagus, truffled Hollandaise | 14 |
| Potted hand-picked crab curried butter smoked mussels, brioche | 17 |
| Pea and mint beignet (VE) pea, preserved lemon salad, thai basil | 15 |
| Chicken terrine watercress emulsion, focaccia | 16 |

From the Josper

Flavoured with wood from our estate

Served with triple cooked chips, Portobello mushroom, slow roasted plum tomatoes, watercress and a choice of bearnaise, peppercorn or Madeira jus

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| 8oz 36-day aged farm to table sirloin | 38 |
| 10oz 36-day aged farm to table ribeye | 40 |
| 21oz Chateaubriand for two | 85 |
| Chicken breast | 28 |

A Josper 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.



A La Carte Menu

Prepared using the freshest seasonal ingredients from our own Kitchen Garden

Mains

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| Pork fillet baby turnips, burnt apple, wholegrain mash | 32 |
| Skate wing burnt butter velouté, clams, cauliflower, smoked almonds | 35 |
| Lamb cannon confit potato, pea, lamb jus | 36 |
| Catch of the day crushed potato capers, warm tartare sauce, chive oil | 34 |
| Roasted cauliflower (VE) fermented cauliflower puree, pickled grape, mint oil, crispy capers | 25 |
| Josper charred leeks (V) burrata, mustard crumb, toasted hazelnut butter | 24 |

On the side

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| Hand cut chips (V) | 6 |
| Wholegrain mustard mash | 6 |
| Garden vegetables (VE) | 6 |
| Spring vegetable fricassée (V) | 6.5 |
| Truffle mac & cheese | 7.5 |

Desserts

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| Dark chocolate delice (VE) brown sugar meringue, Tia Maria ice cream | 11 |
| White chocolate & green tea mousse rhubarb sorbet, rhubarb crisp | 10 |
| Toasted almond creameux (V) pickled cherries, apricot sorbet | 11 |
| Caramelised apple terrine (V) puff pastry, mascarpone ice cream | 10 |
| Selection of ice creams and sorbets (V) brandy snap | 8 |
| Selection of British cheeses (V) fig cake, quince, grapes, artisan crackers | 14 |

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.