



# Garden room

## Nibbles

|                                                                      |     |
|----------------------------------------------------------------------|-----|
| <b>Nocellara olives</b> (VE)                                         | 6.5 |
| <b>Homemade focaccia</b> (VE)<br>cold-pressed rapeseed oil, balsamic | 7   |
| <b>Toasted sourdough</b> (V)<br>Kitchen Garden herb butter           | 6.5 |

## Starters

|                                                                                                   |      |
|---------------------------------------------------------------------------------------------------|------|
| <b>Seared scallops</b><br>Jerusalem artichoke, pancetta, lovage, roast jus                        | 17.5 |
| <b>Whipped goat's cheese</b> (V)<br>brown butter, squash purée, candied hazelnut, sourdough shard | 16   |
| <b>Game &amp; brioche terrine</b><br>peach gel, cep tuile, micro herb salad                       | 17.5 |
| <b>Sweetcorn velouté</b><br>mussels, Cornish clams, potato, samphire                              | 18.5 |
| <b>Roasted onion broth</b> (VE)<br>glazed Roscoff onion, onion & white miso puree, herb oil       | 17.5 |
| <b>Braised pork</b><br>black pudding crumb, pickled apple, mustard & cider sauce                  | 18   |

## 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 one sauce- béarnaise, peppercorn, Kitchen Garden herb butter or Maderia jus. Choose two sauces for Côte de Bœuf. (extra sauce £1)

|                                  |    |
|----------------------------------|----|
| <b>8oz 36-day aged fillet</b>    | 42 |
| <b>10oz 36-day aged ribeye</b>   | 45 |
| <b>34oz Côte de bœuf for two</b> | 97 |
| <b>Catch of the day</b>          | 35 |
| <b>Chicken breast</b>            | 32 |

*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.



## À La Carte Menu

Prepared using the freshest seasonal ingredients from our own Kitchen Garden

## Mains

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| <b>Duo of Gressingham duck</b><br>pan roasted breast, confit leg, red cabbage, puy lentils, Maderia jus | 38 |
| <b>Shetland cod</b><br>fish cake, caviar, broccoli, truffle beurre blanc                                | 42 |
| <b>Crusted halibut</b><br>brioche, samphire, clams, potato, smoked almond, white wine & chive velouté   | 40 |
| <b>Longhorn beef sirloin</b><br>beef shin croquette, horseradish, shallot, red wine                     | 38 |
| <b>Butternut squash wellington</b> (VE)<br>chestnut mushroom, cavolo nero, olive oil mash, mushroom jus | 35 |
| <b>Celeriac risotto</b> (V)<br>pickled celeriac, chanterelles, tarragon, parmesan                       | 38 |

## On the side

|                                           |     |
|-------------------------------------------|-----|
| <b>Hand-cut triple cooked chips</b> (VE)  | 9   |
| <b>Crispy artichokes, hollandaise</b> (V) | 9   |
| <b>Down Hall Garden vegetables</b> (V)    | 7.5 |
| <b>Truffle mac &amp; cheese</b>           | 9   |
| <b>Puy lentils, garden herbs</b>          | 9   |

## Desserts

|                                                                                               |      |
|-----------------------------------------------------------------------------------------------|------|
| <b>Caramelised apple</b> (V)<br>sticky date sponge, crème fraîche ice cream                   | 13.5 |
| <b>Vanilla panna cotta</b><br>salted caramel, espresso ice cream, white chocolate snap        | 13.5 |
| <b>Dark chocolate ganache</b> (V)<br>toasted almond tuile, pear sorbet                        | 14   |
| <b>Warm spiced plums</b> (VE)<br>orange polenta, orange gel, maple ice cream                  | 13.5 |
| <b>Selection of ice creams &amp; sorbets</b> (V)<br>brandy snap                               | 10   |
| <b>Selection of British cheeses</b> (V)<br>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.