

# Garden room



## Nibbles

<b>Nocellara olives</b> (VE)	5
<b>Home-made focaccia</b> olive oil, balsamic	5
<b>Toasted sourdough</b> homemade caramelised onion butter	5

## Starters

<b>King oyster mushroom</b> (VE) crispy polenta, wild mushrooms, truffle crumb	14
<b>Duck liver &amp; foie gras parfait</b> quince, port, brioche	17
<b>Charred octopus</b> pea, chorizo, white wine velouté	16
<b>Braised oxtail</b> onion, beef broth, carrot	16
<b>Heritage beetroot</b> (V) goats cheese, tapioca cracker, dill	15
<b>Orkney scallops</b> sweetcorn, confit pork belly, crackling	17

## 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

<b>8oz 36-day aged "Farm to Table" sirloin</b>	38
<b>10oz 36-day aged "Farm to Table" ribeye</b>	40
<b>21oz Chateaubriand for two</b>	85
<b>Chicken breast</b>	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

<b>Pumpkin orzo</b> (V) goats cheese, mizuna, pumpkin seeds	27
<b>Lamb cannon</b> spiced carrot, Bombay potato, honey mint yoghurt, masala sauce	37
<b>Wild bass</b> brown crab velouté, roasted squash, charred broccoli	36
<b>Catch of the day</b> baby vegetables, sweetcorn chowder, chive oil	35
<b>Salt baked celeriac</b> (VE) truffle beurre blanc, rosemary crushed potatoes, charred tenderstem	28
<b>Duck breast</b> parsnip, damsons, dauphinoise potato, Madeira jus	38

## On the side

<b>Hand cut chips</b> (V)	6
<b>Dauphinoise potatoes</b>	7
<b>Garden vegetables</b> (VE)	6
<b>Down Hall autumn roasted vegetables</b> (V)	6
<b>Rocket and parmesan salad</b> (V)	6
<b>Truffle mac &amp; cheese</b>	7.5

## Desserts

<b>S'mores dark chocolate torte</b> (VE) toasted marshmallow, Baileys ice cream	11
<b>Poached pear and hazelnut</b> sponge, brandy snap shards	10
<b>Caramelised apple</b> (V) pickled blackberry, beurre noisette sable, crème fraîche sorbet	10
<b>Spiced pumpkin mousse</b> pecan caramel, chocolate crumb, spiced tuile	10
<b>Selection of ice creams and sorbets</b> (V) brandy snap	8
<b>Selection of British cheeses</b> (V) Down Hall garden chutney, 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.