

The Dining Room

For The Table

Half a Dozen Jersey Rock Oysters with Shallot Vinegar	£27.00
Mini Baguettes & Netherend Farm Butter	£4.50 / £8.50
Nocellara Green Olives	£6.00
Heritage Radishes & Whipped Broad Beans	£6.00

Starters

Gazpacho with Rosemary Croutons	£8.00
Steak Tartare with Grilled Sourdough or Fries	£19.00 / £32.00
Buffalo Mozzarella with Isle of Wight Courgettes, Basil & Pesto	£14.00
Seabass Ceviche with Gooseberries, Chilli, Spring Onions & Sweet Potato Crisps	£18.00
Crispy Duck Leg with Watermelon, Cashews, Ginger, Hoisin & Ponzu Dressing	£14.50
Cornish Octopus with Seashore Vegetables, Cherry Tomatoes, Olives & Capers	£16.50
Cold Smoked Trout with Fennel Scones & Pickled Cucumber	£16.00
Baked Scallops with Sugar Pit Bacon & Peas	£18.00 / £27.00

Before ordering please speak to our staff about any allergies or intolerances.
An optional 12.5% service charge will be applied to your bill.

Mains

Trofie Pasta with Dublin Bay Prawns, Squid, Courgettes, White Wine & Chilli	£18.50
Roasted Cornish Lobster with Garlic Butter, Herb Salad & Straw Potato Fries	£28.00/£52.00
Castlemead Free-Range Chicken Breast with Ricotta-Stuffed Courgette Flowers	£24.50
Fillet of Cod with Baby Fennel, Chanterelles & Miso Sauce	£26.00
Groucho Shepherd's Pie	£25.00
Beer Battered Haddock with Hand-Cut Chips & Mushy Peas	£24.50
Rump of Lamb with Aubergine Purée, Summer Ratatouille & Salsa Verde	£28.00
Fillet of Seabass with Nutbourne Tomatoes & Broad Beans	£26.00
Aged Chateaubriand Fillet, Fries & Land Cress Salad with Shallots	£44.00
Sirloin, Fries & Land Cress Salad with Shallots (400g/800g)	100g/£11.80
<i>Sauces at £2.50 (Béarnaise, Peppercorn or Green Sauce)</i>	

We source our lamb and beef from Durslade Farm in Bruton, Somerset.

Sides all at £7.00

Peas with Mint Butter & Confit Shallots	Spinach (steamed, buttered or creamed)
Hand-Cut Chips	Whipped Potatoes
New Potatoes with Chervil & Spring Onions	Sutton Farm Salad

