



Dinner Menu

Starters

Fresh Soup of the Day	£8.50
with freshly baked bread (daily allergens)	
Duck Terrine with Chestnut (G,Mu,Su)	£14.00
fig textures, green apple, toasted sourdough	
Roasted Foie Gras 'Organic Cacao'	£17.50
exotic salsa, mango espuma, lemon balm	
Smoked Salmon Pave (E,F,Mu,M)	£16.00
herb potato salad, beetroot jam, cured egg yolk	
Portland Crab Salad (Cr,Su)	£16.50
lemon purée, radish, avocado, pickled shallots, baby herbs	
Goat's Cheese (M,Mu)	£14.00
Tomato Chutney, Basil Purée, Salted Pine Nuts	
Baked Sweet Pepper* (Mu)	£9.50
roasted vegetables, gem lettuce (V)	
Beetroot Tartar* (Mu)	£9.95
artichokes, chard avocado, micro herbs (V)	

Main Courses

Roasted Lamb Loin (G,M,Ce,E,Su)	£32.00
lemon & mint, goat's curd, parsnip purée, roasted parsnip	
Chateaubriand for Two (M,G,E,Ce)	per person £38.00
pont neuf chips, sauce Béarnaise, tomato chutney, beer battered onion rings (£12 supplement per person if on inclusive terms)	
Joint of the Day (M,Ce,Su)	£29.00
dauphinoise potato, wild mushroom, baby spinach, roasted shallots	
Mirin Roasted Duck (M,Se,Ce,So,N,G,Su)	£32.00
sesame, soy jam, bok choy, crispy wonton, cashew	
Pork and Monkfish Tail (G,E,F,Su,Ce)	£28.00
herb pancakes, truffle leek confit, kale, pigs cheeks, filo	
Market Fish of the Day (daily allergens)	£29.00
...please ask your waiter	
Linguine (G,M)	£19.50
roasted peppers, spinach, ricotta, artichokes, pesto, crispy onion *Vg	
Roasted Aubergine (Ce,M)	£19.00
provençal vegetables, baby fennel, spinach (V)	
Woodland Risotto* (Ce,G)	£19.00
wild mushrooms, baby spinach, crispy onion (V)	



Desserts

Ferrero (N,G,M,E)

gianduja chocolate mousse, passion fruit sorbet, liquid chocolate, coffee textures, rocher blanc £12.50

Cheesecake (G,E,M)

poached English rhubarb, ruby crèmeux, stem ginger ice cream, blood orange £12.50

Crème Brûlée (E,M)

roasted milk, whipped dulce ganache, milk jam, kalamansi sorbet, apple £11.00

Sticky Apple Cake (So)

toffee nut glaze, apple sorbet (N, Vg,V) £11.00

Dark Chocolate Brownie*(So,N)

raspberry sorbet (Vg,V) £11.00

Selection of Sorbets

please ask for available flavours (Vg,V) £8.50

Selection of Seasonal British Cheeses

fruit chutney, wafers, quince & grapes (M,G) £11.00

Coffee and Artisan Petit Fours

£5.25



A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg – vegan/*Vg can be adapted to Vegan
V – vegetarian *can be adapted to gluten free