



DINNER MENU

Starters

Kitchen Soup of the Day* With Freshly Baked Bread (Daily Allergens)	£7.50
Portland Crab Salad (Cr,Su) Lemon Puree, Radish, Avocado, Pickled Shallots, Baby Herbs	£15.50
CornFed Chicken & Ham Hock Pressing* (G,Mu,Su) Fig Textures, Green Apple, Toasted Sourdough	£12.50
Whipped Goat's Cheese (M,Mu) Heritage Tomato Tartar, Basil Puree, Salted Pinenuts	£12.50
Roasted Foie Gras" Organic Cacao" Exotic Salsa, Mango Espuma, Lemon Balm	£16.50
Smoked Salmon Pave* (E,F,Mu,M) Herb Potato Salad, Beetroot Jam, Cured Egg Yolk	£14.50

Main Courses

Miso Roasted Duck (M,Se,Ce,So,N,G,Su) Sesame, Soy Jam, Bok Choi, Crispy Wonton, Cashew	£29.50
Market Fish of the Day (daily allergens) Please ask your waiter	£24.00
Kitchen Joint of the Day (M,Ce,Su) Dauphinoise Potato, Wild Mushroom, Baby Spinach, Roasted Shallots	£27.00
Pork & Monkfish Tail (G,E,F,Su,Ce) Herb Pancakes, Truffle Leek Confit, Asparagus, Pigs Cheeks, Filo	£28.00
Roasted Lamb Loin * (G,M,Ce,E,Su) Lemon & Mint, Goats Curd, Peas Turnip Caramel, Charred Gem	£30.00
Chateaubriand for Two* (M,G,E,Ce) Pont Neuf Chips, Sauce Béarnaise, Tomato Chutney, Beer Battered Onion Rings (£12 supplement per person if on inclusive terms)	£38.00 per person

Side Dishes

Glazed Carrot & Green Beans (M,Ce)	£4.00
Spinach & Wild Mushrooms (M,Ce)	£4.00
Glazed Asparagus (M,Ce)	£4.00



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 V – vegetarian *can be adapted to gluten free

Desserts

“Peach & Honey” (M,E,N) Yellow Peach, Honey Ice Cream, Brown Butter Cake, Pannacotta	£12.50
Summer Pavlova (E,M) Whipped Custard, Strawberry, Hibiscus Gel	£10.50
Chocolate Fondant (N,E) Ganache, Milk Gel, Milk Ice Cream, Cocoa Nib Crisp <i>Please allow Ten Minutes for Cooking</i>	£12.50
Banana & Miso Parfait (N,G,E,Su) Smoked Chocolate Cremeux, Passionfruit Sorbet, White Chocolate	£10.50
Selection of Seasonal British Cheeses* Fruit Chutney, Wafers, Quince and Grapes(M,G)	£10.50

Coffee and Artisan Petit Fours £4.75



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