

Fixed Price Menu

Mains

Rock Pool Risotto £37.00
Seared Scallops, Clams, Mussels, Tiger Prawns, Samphire, Truffle, White Chocolate Risotto, Grana Padano Parmesan

Charcoal Beef Fillet £38.00
Charcoal coated Fillet of Beef, served Medium rare, Baked Purple Potatoes, Charred Sweetcorn Puree, Cajun Popcorn, Roasted Baby Leeks, Sweetcorn Chutney

Denham Venison Fillet £39.00
Thyme Crusted Venison Fillet, Roasted Shallot, Smoked Baby Carrots, Caramelised Onion Puree, Raspberry gel, Parsnip Crisps, Cavallo Nero, Mochaccino Jus

Avocado & Broccoli £24.00
Avocado & Roasted Tenderstem Broccoli, Sesame Brown Rice Salad. Pickled Red Onion Wedges, Soy & Wickham Brook Honey Dressing, Coriander, Shaved Chilli (v)

New Season Lamb £34.00
Lamb Cutlets marinated in Balsamic, Honey & Fig, Rose Water Gel, Toasted Pistachios, Butternut Puree, Crispy Prosciutto, Blueberry, Feta & Rocket Salad

*Teriyaki Beef Skewers
 Mushroom Ketchup, Rocket, Parmesan, Mushroom Dust*

*Sweetcorn Veloute
 Paprika Popcorn, Herb Oil (v)*

*Sesame Spice Tuna Carpaccio
 Crostini, Herb Butter, Pickled Carrot*

*Beef Fillet on the bone
 Mini Fondant Potato, Grilled Cauliflower, Red Wine Jus*

*Pan-fried Halibut
 Sweetcorn Puree, Wilted spinach, Blackberry Marmalade, Curly Carrots*

*Spinach Tagliatelle (v)
 Artichoke Hearts, Sun Blushed Tomato, Salsa Verde, Parmesan*

*Milk Chocolate Cheese Cake
 Himalayan Rock Salt, Mandarin Sorbet, Hazelnut Sugar, Confit Orange*

*Warm Plum Clafoutis
 Almond Crème Anglaise, Spice Poached Plum*

*Vanilla Mousse
 Summer Berry Sorbet, Marinated Blueberries, Blueberry Gel*

Main Course £22.00
 Two Courses £26.00
 Three Courses £30.00
 Tea, Coffee & Petit Fours £3.50

Starters

Fennel & Apple Veloute £9.50
Fennel & Apple Veloute, Goats cheese, Champagne Foam, Sweet Potato Gnocchi, Charred Fennel, Tempura Samphire (v)

Hay Smoked Hake £9.00
Meadow Hay Smoked Hake Tartare, Textures of Butternut Squash, Apple & Sea Herbs with Toasted Oats

Whiskey Ham Hock £9.50
Whiskey Glazed Ham, White Bean & Truffle, Pistachio Salt, Tomato Gel & Heritage Tomatoes

Game Ballantine £9.50
Rabbit & Guinea Fowl Ballantine, Confit Rabbit Leg, Tarragon Dust, Wild Mushroom Consommé, Baby Carrot

11/09/19 All dishes are subject to change at any time.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal. Some dishes may contain nuts or traces of nut oils.

We try and use sustainable fish wherever possible.

All the dishes on the menu are inclusive of VAT.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all hotel staff without deductions.