



Dinner A La Carte Menu



Starter

Cheese 9

Burrata, quince, candied walnuts, watercress

Game 11

Game consommé jelly, venison tartare, partridge liver parfait, heritage carrots, sourdough

Salmon 13

Beetroot cured salmon, pickled radish, lemon, salmon cracker, sea green salad

Chicken 12

Herb fed chicken wings, tarragon mousse, wild mushrooms, roasted chicken juices, egg yolk

Crab 15

Devonshire crab, mango, kaffir lime bisque, coriander (DBB supplement 5)

Risotto 10

Truffle and heritage cauliflower risotto, sage and onion, Keen's cheddar

Oysters 9 for three, 18 for six

Oyster fritter, sweet chilli sauce

Fresh with shallot vinegar

Oyster panna cotta, caviar and apple

(Six oysters DBB supplement 8)

Main Course

Partridge 22

Rievaulx partridge, heritage cauliflower, chestnut mushroom, bone marrow sauce, creamed potatoes

Pork 20

Glazed saddleback pork belly, choucroute, pink fir potato, pork skin crisp, spiced apple

Halibut 25

Grilled Gigha halibut, roasted squash, leeks and Sheland mussels, green herb emulsion

Duck 26

Sumac glazed duck, fresh tamarind, charred roscoff onions, pear, wild rice

Beef 32

Sixty day salt aged sirloin, caramelised endive, beetroots, oxtail, pommes anna (DBB supplement 10)

Red gurnard 24

Roasted red gurnard, sweetcorn and Yorkshire toulouse sausage, roasted red peppers

John Dory 26

John Dory fillet, broccoli and cashew nuts, lime, brown butter hollandaise

Puddings and Cheese

Clafoutis 10

Plum clafoutis, star anise ice cream

Fig 10

Caramelised fig leaf cream, black fig and pecan salad

Chocolate and pear 11

Poached hazel pear, michel cluizel dark chocolate mousse, jasmine cream

Soufflé 12

Pheasant orchard apple soufflé, cinnamon sugar, brown butter ice cream

Pistachio and pineapple 10

Warm pistachio and olive oil cake, mulled pineapple, coconut and lemongrass sorbet

Cheese 15

A selection of British and Irish cheese from the trolley (DBB supplement 5)

Coffee or Tea 5

With petit fours