



The Dining Room Restaurant

Canapes & Fizz on Arrival

Starters

French Onion Soup, Gruyere Toast
Parma Ham Croquettes, Tomato & Chilli Ketchup, Fennel & Carrot Salad
Seared Hand Dived Scallop, Crisp Pork Belly Parsnip & Apple Puree, Pickled Apple
Crisp Sesame & Miso Cauliflower, Honey & Chilli Glaze, Spring Onion & Coriander Salad (V)

Mains

Roast Fillet of Beef (Cooked Medium/Rare), Ox Cheek Croquette, Glazed Shimeji Mushroom, Spinach & Horseradish
Roast Guinea Fowl Breast, Truffle, Confit Leg & Tunworth Arancini, Buttered Leeks & Chicken Skin
Pan Seared Salmon Fillet, Crab, Lemon & Tarragon Tortellini, Wilted Spinach, Bisque Cream
Butternut Squash Galette, Walnut & Sage Crumble, Stilton Mousse (V)

All Main Courses Served with Seasonal Vegetables

Frozen Blood Orange Margarita

Desserts

Warm Chocolate Fondant Pudding, Cocoa Shortbread Crumble, Salted Caramel Ice Cream
Warm Gingerbread, Vanilla Poached Yorkshire Rhubarb, Lemon Curd & Mascarpone Mousse
Baked Egg Custard Tart, Poached Blackcurrants, White Chocolate & Orange Parfait
Cheese Plate, Sourdough Crackers, Lincolnshire Plum Bread & Fig Chutney

£158 per couple

Tea or Coffee from £3.00
£30 per person non-refundable deposit on booking

We add an optional 10% service charge to all food & drinks bills, for quarterly distribution amongst the entire team. Simply advise your server if you do not wish to pay this.

Whilst we always do our best to reduce the risk of cross contamination in our restaurant areas, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and guests must understand they consume dishes at their own risk.



AA Rosette Award for Culinary Excellence