



Sample á la carte menu

(Please note that items are subject to change without notice)

STARTERS

White Tomato Soup (M) (CI) (Ss) (S) (V) With pickled Shiitake, semi dried tomato and chive croûte	£8.50
Olive and Ricotta Mousse (M) (Sp) (V) (N) With red quinoa, earl grey pickled grapes, honey dressed rainbow carrots and toasted hazelnuts	£9.00
English Tomato and Laverstoke Buffalo Salad (M) (F) (Sp) (CI) (E) (V) English heritage tomatoes with Buffalo mozzarella cheese, black olive tapenade, tomato coral, balsamic jelly and basil	£10.00
Treacle Cured Loch Duart Salmon (F) (N) (S) (Sp) With almond and soya milk purée, pickled radish salad, enoki mushroom, lambs lettuce and avocado	£10.00
Mushroom Risotto (C) (M) (Sp) (V) Carnaroli rice cooked with crème fraîche, roast button mushroom purée, hard cheese in the style of Parmesan topped with button mushroom crisps and Cep mushroom powder	£10.00
Suckling Pig and Black Pudding Terrine (Mu) (CI) (Sp) Trealy farm black pudding and suckling pig, pressed with apples and grain mustard, served with pickled onions and apple, Granny Smith apple and Dijon mustard purée	£11.00
Wood Pigeon (CI) (M) (E) (Mu) (Sp) (*) Lightly smoked and roasted pigeon breast, toasted fregola pasta, rosemary emulsion, crispy fried Legbar chicken egg	£12.00
Roasted Scallops (Mo) (M) (Sp) (S) With an aura heritage potato sauce, chorizo sausage, fried capers, chives and dried black olives	£14.00

MAINS

Saffron and Red Pepper Risotto (V) (M) (C) (Sp) Carnaroli rice cooked with crème fraîche, hard cheese in the style of Parmesan, smoked paprika, saffron & cumin, roasted Piquillo pepper and fresh goats' curd, and basil	£18.00
Spinach and Roasted Squash Tart Roasted crown prince squash, served on crisp pastry, with wilted spinach, seed granola, Ricotta fritter, treacle roast onions and tarragon mustard sauce (CI) (M) (Sp) (Ss) (S) (E) (V) (Mu)	£18.00
Pan-Fried Hake Fillet (F) (M) (Mu) (E) (Sp) (C) Served with warm cucumber and fennel salad, tartar style sauce and extra virgin lemon rapeseed oil	£21.00
Red Mullet (M) (C) (Sp) (F) (N) Sautéed fillets of mullet, salt cod brandade dressing, almonds, white beans, San Marzano tomato, baby Bok choi and red vein sorrel	£25.00
Cornish Crab Pasta (Cr) (Sp) (CI) (M) (S) (E) (C) Handpicked Cornish brown and white crab meat, with tagliolini pasta, extra virgin olive oil with a chilli, ginger and garlic paste, chopped chervil, spring onions, tarragon and parsley, organic milk and lemongrass foam <i>£1 from this dish will be donated to Starlight, who grants once-in-a-lifetime wishes for seriously and terminally ill children. Thank you!</i>	£25.00
Dry Aged Dingley Dell Pork Belly (C) (CI) (Cr) (M) (Sp) Served with burnt braeburn apple purée, white haricot and French beans, grilled smoked morteau sausage, grilled cep mushroom and a truffle pork jus	£27.00
Slow Braised Lamb Neck Fillet (M) (C) (Sp) Served with mash potato, turnip and rosemary confit, glazed shiitake mushrooms and red wine jus	£27.50
Roasted Buccleuch Estate Beef Fillet (M) (Sp) (S) (N) Served on ribbons of yellow and green courgettes, Tamari, cider vinegar, chilli & garlic dressing, with mint, parsley & basil pesto and served with chunky chips	£33.00

SELECTION OF SIDE ORDERS

each £3.50-£4.50

Allergens Key: Celery(C), Cereals (CI), Crustacea (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur (Sp), Vegetarian (V), (*) denotes dish may contain shots

Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen. All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%! We're members of the Sustainable Restaurant Association meaning you can rest assured that we're committed to being sustainable. Kindly note the menu above is subject to change.





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DESSERTS

Cinnamon Sponge (M) (E) (CI) (Sp) With blackcurrant leaf ice cream, buttermilk cream and cassis granita	£8.50
Coconut Panna Cotta (M) (CI) With roasted pineapple and passion fruit	£8.50
Lemonade Parfait (M) (E) (Sp) (N) Served with a gin & lemon macaroon with honey jelly and lemon verbena	£9.00
Chocolate Pavé (M) (N) (E) (CI) With hibiscus purée and yoghurt ice cream	£9.00
Pumpkin Tart (N) (CI) (M) (E) With steam ginger ice cream and burnt orange caramel	£9.00
Selection of Seasonal Cheeses (N) (M) (Sp) (CI) Served with crackers, grapes, celery, seasonal chutney and Roof Garden's fruit bread	£10.95

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