
Dining Menu 2023



Starter

Coronation Chicken Terrine

Roast Cauliflower, Grape, Lime Pickle (G)

Waldorf Salad

British Apple, Iced Gem, Celery Heart, Candied Walnut, Grape Dressing. (VE)

Smoked Banbury Trout Salad

Baby Potatoes, Nocella Olives, Lovage Pesto (G)

Minted Pea Pannacotta

Hampshire Watercress Soup, Parmesan (G)

Baked Seabream (Hot)

Café De Paris Butter, Samphire and Wild Garlic Polonaise

Compressed Pickled Watermelon

Feta (Can be Vegan Feta), Quinoa, And Black Olive (V) (G)

Smoked Duck Breast

Macerated Cherries, Endive, And Dandelion (G)

Cured Mackerel Fillet

Pickled Cucumber, Dill, Horseradish Cream (G)

Crab Royale Rilette

Crab Custard, Sweet Pea Salad, Sourdough Tuille

Oxford Blue and Thyme Cheesecake

Heritage Tomato Salad



Mains

Rump Of Cumbrian Lamb

Dauphinois Potato, Pea Puree, Sauce Vierge (G)

Breast Of Guinea Fowl

Fondant Potato, Creamed Leeks, Wild Garlic, White Wine Reduction (G)

Fillet Of Seabass

New Potatoes, Tender Stem Broccoli, Preserved Lemon, Capers. (G)

Shorthorn Beef Loin

Truffled Rib Croustade, Sugar Pit Tomatoes, Girolles Mushroom, Sauce Bearnaise

Cornfed Chicken Fillet

Courgette, Heirloom Tomato and Anya Potato Cassoulet, Thyme Jus (G)

Grilled Seatrout

Dill Heritage Potatoes, Buttered Asparagus, Caviar Crème Fraiche (G)

Pot Roasted Lamb Neck

Gourd Squash Caponata, Leek and Potato Terrine, Red Wine Sauce (G)

Dry Aged Beef Sirloin

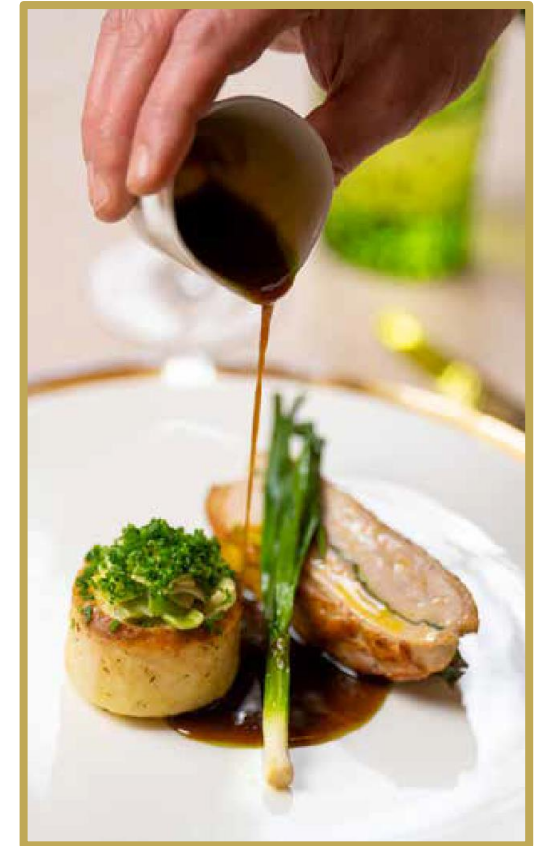
Yorkshire Blue Mousse, Spinach, Creamed Potato, Glazed Heritage Carrots. (G)

Ratatouille And Mozzarella Pithiviers

Red Pepper Passata, Grilled Alliums, Basil Oil (VE)

Pea and Shallot Tortelloni

Broad Bean, Gem Lettuce, Isle of Wight Tomatoes, Herb Salsa (VG)



Dessert

Passion Fruit Tart

Meringue, Pink Grapefruit, Mint **(VE)**

Vanilla Buttermilk Pannacotta

Cherries Jubilee, Almond Brittle **(G)**

Pimm's Eton Mess

Strawberries, Jersey Cream. **(VE)(G)**

Lemon Posset

Blackcurrant Sorbet, Caramelised
Chocolate, and Rosemary

Summer Pudding

Macerated Berries, Clotted Cream **(VE)**

Gooseberry Trifle

Ginger Sponge, Elderflower Custard **(VE)**

Glazed Lemon Tart

Raspberry Compote **(VE)**

Tonka Bean Cheesecake

Pickled Strawberries **(VE)**

Islands Chocolate Cremeux

Orange Compote, Candied Peel Biscotti **(VE)**

Raspberry Crème Brulee

Lavender Shortbread Biscuit **(VE)**

