Dinner Bill of Fare

Three courses £89.00, two courses £69.00

***Vichyssoise** (served hot), leek, black truffle, parmesan*
(D, CE, SD, E, V)

***Halibut,** green gazpacho, cucumber, apple, horseradish*
(G, D, F, SD, CE)

***Sea Bream,** dashi, jamón Ibérico, king prawn*
(D, F, SD, CE, C, M)

***Confit Duck Pressing,** fig, duck liver, pain d'épices, honey*
(G, D, E, CE, SD)

***Wild Mushroom Arancini,** BBQ sweetcorn, rocket, wild mushroom fricassée*
(G, D, E, SD, CE, V)

***Salmon,** trout tartare, watercress velouté, sea vegetables*
(G, D, E, F, CE)

***Yorkshire Lamb,** garden peas, Jersey Royals, smoked butter, pancetta*
(G, D, E, SD, CE, S)

***Aged Beef Fillet,** black garlic, oyster mushrooms, nasturtium*
(G, D, SD, CE)

vegetables are carefully chosen to accompany each main course;
additional vegetables are available upon request

Passion-fruit Martini Sorbet
(SD, V) (supplement £7.00)

***Blackberry Tart,** cheesecake, fromage blanc, crème anglaise*
(G, D, E)

***Apple and Vanilla Parfait,** miso caramel, cinnamon, yuzu*
(G, D, E, N)

***Huila Chocolate,** mulled pear, chestnut crémeux, hazelnut ice-cream*
(G, D, E, N, SD)

A Selection of delicious and unusual Ice-creams and Sorbets
(D, E, N, SD)

A Selection of Four British Cheese,
plum chutney, grapes, homemade crackers, sourdough
(D, N, SE, G, E)

***'Ethically sourced' Coffee or Tea,** petit fours (supplement £8.00)*

Allergen Keys

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans
(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

Special Diets, Allergies and Genetically Modified Food:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.