



# Dinner Bill of Fare

Three courses £45.00, two courses £39.00

**Leek and Potato Velouté**, crispy duck egg, apple, lovage  
(V, G, D, E, CE)

**Salmon**, horseradish, ketta, dill  
(G, D, E, F)

**Ravioli**, confit chicken, smoked partridge, winter truffle  
(G, D, E, CE)

**Rabbit Pressing**, chorizo croquette, pickled carrot, Pommery mustard  
(G, D, E, CE)



**Jerusalem Artichoke**, wild mushroom, goats' curd, smoked butter  
(V, G, D, CE, E)

**Sea Bream**, Champagne velouté, oyster tempura, sea aster, baked potato  
(G, D, F, M)

**Chicken**, spiced plum, choy-sum, chicken skin mash  
(G, D, E, CE)

**Salt-aged Rump Steak**, heritage carrot, onion, ox cheek, bone marrow (£5.00 supplement)  
(G, D, E, CE)

**Yorkshire Venison**, beetroot, bulls' blood, blackberry (£7.50 supplement)  
(G, D, E, CE)

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



**Carrot Cake**, candied walnut, carrot sorbet, cream cheese mousse  
(E, N, G, D)

**Duck Egg Custard**, lemon yoghurt, Italian meringue, miso caramel  
(G, D, E)

**Chocolate**, mango, chestnut, praline  
(G, D, E, N)

**A Selection of Four British Cheese**  
pear and tomato chutney, grapes, celery, biscuits (£3.50 supplement)  
(F, D, N, SE)



**'Ethically sourced' Coffee or Tea**, sweetmeat (£5.50)

## ALLERGEN KEYS

(G) contains Gluten  
(CE) contains Celery  
(E) contains Eggs  
(L) 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.



## *Selected Wines*

### CHAMPAGNE AND SPARKLING WINE SELECTION

<i>Bin</i>		<i>125ml</i>	<i>750ml</i>
009	Champagne Bernard Remy Brut, Carte Blanche, N.V.	£11.75	£68.00
020	Champagne Bernard Remy, Brut Rosé, N.V.	£13.00	£78.00
027	Champagne Taittinger, Brut Réserve, N.V.	-	£89.00
025	Champagne Veuve Clicquot, Demi-sec, N.V.	-	£82.00
453	Sylvoz Prosecco, Le Colture, Brut, DOC, N.V.	£7.50	£39.00

### WHITE WINE SELECTION

<i>Bin</i>		<i>125ml</i>	<i>175ml</i>	<i>Carafe 375ml</i>	<i>Bottle 750ml</i>
273	Chenin Blanc, The Francophile, The Liberator, Stellenbosch, 2019	£6.35	£8.40	£17.95	£35.00
258	Pinot Grigio, Sacchetto, DOC, Veneto, Italy, 2019	£6.35	£8.40	£17.95	£35.50
299	Chablis, Domaine Grand Roche, 2018	£9.75	£13.60	£29.00	£57.00
265	Grüner Veltliner 'Talisman', Törley, Etyek-Buda, Hungary, 2018	£5.00	£6.50	£14.50	£28.00
283	Chardonnay, Gran Reserva, Morandé, Casablanca, DO, Chile, 2016	£7.40	£10.25	£23.00	£44.00
237	Sancerre, Domaine du Nozay, Loire, 2018	£9.25	£13.50	£28.00	£55.00
297	Riesling 'Homer', Eradus, Marlborough, 2015	£7.25	£10.15	£21.50	£42.50
282	'Honu' Sauvignon Blanc, Broadland Winery, Marlborough, 2020	£6.35	£8.40	£17.95	£35.00
218	Picpoul de Pinet, Gérard Bertrand, Languedoc-Roussillon, 2019	£6.75	£8.85	£19.50	£38.50

### RED WINE SELECTION

<i>Bin</i>		<i>125ml</i>	<i>175ml</i>	<i>Carafe 375ml</i>	<i>Bottle 750ml</i>
182	Shiraz, Cranswick Estate, Victoria, S.E. Australia, 2016	£6.75	£8.75	£19.00	£37.00
183	Nero D'Avola, Tasca D'Almerita, Tenuta Regaleali, Sicilia, 2017	£6.60	£8.50	£18.50	£36.00
171	Pinot Noir, Allegory, Western Australia, 2018	£7.25	£9.75	£22.00	£42.00
169	Malbec 'Chacabuco' Los Haroldos, Uco Valley, Mendoza, 2019	£6.35	£8.40	£17.95	£35.00
147	Rioja Reserva, Bodegas Ondarre, DOC, Viana, Spain, 2016	£7.00	£8.85	£19.50	£38.00
056	Château Moulin de Mallet, Bordeaux, 2015	£7.00	£8.85	£19.50	£38.00
190	Panul Merlot, Errazuriz Ovalle, Colchagua Valley, Chile, 2019	£5.50	£6.90	£15.50	£30.00
193	Cabernet Sauvignon Reserve, Berton Vineyards, Coonawarra, 2016	£8.00	£10.95	£23.00	£45.00

### ROSÉ WINE SELECTION

<i>Bin</i>		<i>125ml</i>	<i>175ml</i>	<i>Carafe 375ml</i>	<i>Bottle 750ml</i>
348	Zinfandel Rosé, Discovery Beach, California, 2019	-	-	-	£25.00
340	Gris Blanc, Gérard Bertrand, Languedoc-Roussillon, 2019	£6.35	£8.40	£17.95	£35.00
343	Sancerre, Domaine de La Grande Maison Chaumeau-Balland, 2017	-	-	-	£52.00

**TO SEE THE FULL WINE LIST,  
PLEASE LET YOUR WAITER KNOW AND WE WILL HAPPILY EMAIL YOU A COPY**

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