

Sample Menu

SNACKS

Sourdough Made with Wildfarm Flours – Organic Salted Butter	4
Nocellara Olives	5
Lindisfarne Oyster – Cucumber – Horseradish – Dill	5
Lindisfarne Oyster – Pickled Chilli Vinegar	5
Lidisfarne Oyster – Served Natural	4
Salt Cod Beignet – Aioli	6
Jamón de Cebo Campo Ibérico	18
Prosciutto Di Parma PDO	6
Cobble Lane of Islington Coppa	6
Iberian Acorn-fed Cular Salchichón De Bellota	6
Grilled Chorizo from Basco, Rioja – Glazed with Smoked Paprika and Honey	6

STARTERS

Organic Burrata – Garden Pesto – Grilled Sicilian Flat Bread	15
Marinated San Marzano and Datterino Tomatoes – Basil and Kalamata Olives	15
24 Hour Crapaudine Beetroots ‘Tartare’ – Bagborough Farm Rachel Goat Cheese	13
Hand Chopped Dry Aged Dexter Beef Fillet Tartare – Truffle Emulsion	18
Toasted Beef Fat Sourdough Crumpet	
Westcombe Dairy Ricotta – Prosciutto Di Parma PDO – Calabrian Chili Honey	14
Citrus and Chili Cured Loch Duart Salmon – Pickled Kohl Rabi	15
Salted Melon Juice – Hot Calabrian Chili Oil	
Wild Black Bream Crudo – Citrus Olive Oil Dressing – Kaffir Lime Leaf	15
Hand Dived Isle of Skye Scallop – Hen of the Woods – Roasted Cauliflower Puree	20
Roast Chicken Butter	

MAIN COURSE

Texel Lamb Rump – Girolles – Grilled Organic Heritage Courgettes	36
Jus of Herbs and E.V.O.O.	
James Colemans Roast Salt Aged Duck – Grilled Radicchio – Glazed Beetroot	38
Cherry Mustard Condiment	
Aged Middlewhite Pork Chop – Roasted Garlic – Scottish Golden Chanterelles	33
Roasting Juices and Manzanilla Sherry	
Hand Made Pappardelle Pasta – Ox Shin Ragu – Salsa Verde – Aged Parmesan	28
Roasted Onion Squash – Potato Gnocchi – Chestnuts – Sage Butter	28
Hand Made Paccheri Pasta – 36 Month Aged Parmesan	28
Scottish Golden Chanterelles and Pine Nuts	
Line Caught Whitby Seabass – San Marzano Tomatoes ‘Sauce Vierge’	40
Whole Isle of Uig Lemon Sole Meuniere – Capers, Parsley and Lemon	40
Shetland Isle Fillet of Turbot – Piperade – Sauce Provence	40
Grilled Shetlands Cod – Grilled Broccoli Sambal – Chilli, Mussel and Saffron Butter	35
Dry Aged Cumbrian Heritage Breed Beef Grilled over Binchotan	
Roasted Roscoff Onion – Red Wine Shallot Sauce	
1kg Dexter Porterhouse	80
480g Limousin Ribeye on the Bone	60
225g Dexter Beef Fillet	50
250g Belted Galloway Sirloin	40

SIDE ORDERS

Fried Crispy Smashed Heritage Potatoes – Aioli – Smoked Paprika	7
Heritage Potatoes – Capers, Lemon and Parsley	7
Purple Sprouting Broccoli, Aged Parmesan and Roasted Almonds	7
Roasted Heritage Onion Squash – Sage, Garlic and Olive Oil	6

*Our fish are wild, native and are sustainably caught by day boats using targeted and specific methods of fishing. We continue to pursue our vision of traceability and the commitment to a responsible understanding of sourcing and stock levels. Game may contain shot.*

## PUDDINGS

Valrhona P125 Coeur De Guanaja 80% Chocolate – Sourdough – E.V.O.O.	12
Passito Rosso ‘Passione’ Cantine de Falco N.V. Puglia, Italy – 5 (50ml)	
Salted Caramel Custard Tart – Granny Smiths – Almonds – Crème Cru	11
Brannland Iscider, Vannasby, Sweden – 7 (50ml)	
Sicilian Orange and Almond Cake	11
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 7 (50ml)	
Burnt Basque Cheesecake – Poached Spiced Quince	11
Château Coutet, 1er Cru Classé Barsac, Sauternes, Bordeaux, France 2018 – 10 (50ml)	
Williams Pear and Almond Tart – Poire William Cultured Cream	11
Petit Manseng Gaston Phoebus, Domaine de Cabidos, Béarn, France 2015 – 6 (50ml)	
Salted Caramel Bon Bon	1 each
Macaron	1 each

## BRITISH CHEESE

Earl Grey Tea and Dried Fruit Loaf, Baked Bramley Apple Compote and Oatcakes

Richard Taggs Lincolnshire Red Poacher – Ulceby Grange, Lincolnshire	5
Riversaltes Domaine Fontanel, Vin Doux Naturel, Roussillon, France 2015 – 3 (25ml)	
Katie and Caroline Bells Harrogate Blue – Shepherds Purse, North Yorkshire	5
Cockburns Vintage Port, Douro, Portugal 2000 – 7 (25ml)	
Mary Quicke 24 Month Aged Cheddar – Home Farm, Exeter	6
Fernando de Castillo Antique Palo Cortado N.V. Andalucia, Jerez, Spain – 6 (25ml)	
Anne Wigmore Waterloos – Riseley, Berkshire	6
Brannland Iscider, Vannasby, Sweden – 4 (25ml)	
Buttlers Kidderton Ash Goats Cheese – Wilsons Fields Farm – Lancashire	7
Lieser Niederburg Helden Riesling Beerenauslese, Mosel, Germany 2011 – 5 (25ml)	



# THE DINING ROOM

Welcome to The Dining Room, where Mediterranean inspired flavours meet the finest British ingredients in a celebration of quality, sustainability, and creativity.

Whether you are here for a special evening with friends, an intimate celebration, or a casual family dinner, we aim to pair exquisite food and wine with the joy of great company.

At The Dining Room, every bite is an invitation to indulge and connect.