

SNACKS

Sourdough Made with Wildfarm Flours – Organic Salted Butter	4
Nocellara Olives	5
Smoked Marcona Almonds	4
Whitstable Oyster – Cucumber – Horseradish – Dill	5
Whitstable Oyster – Pickled Chilli Vinegar	5
Whitstable Oyster – Served Natural	4
Exmoor Royal Beluski Caviar – Cultured Cream – Music Bread	30
Fried Pigs Head Beignet – Red Pepper Ketchup	6
Grilled Chorizo from Basco, Rioja – Smoked Paprika and Honey	6

SMALL PLATES

Organic Burrata – Pickled Radicchio – Orange – Pistachio	15
Sicilian Flat Bread – Romanesco Courgette – Green Harissa – Roasted Almonds	13
Marinated San Marzano and I.O.W. Tomatoes – Basil and Kalamata Olives	15
Hummus Baleela – Aleppo Pepper – Crispy Sardinian Pane Carasau Bread	13
Hand Chopped Spicy Dry Aged Beef Tartare – Beef Fat Hash Brown – Summer Truffles	18
Whipped Ricotta – Grilled Peach – Smoked Almond Dressing	14
Wild Black Bream Crudo – Kaffir Lime Leaf – Citrus Olive Oil Dressing	15
Hand Dived Isle of Skye Scallop Crudo – Pickled Grapes – Smoked Almonds – Ajo Blanco	18

LARGE PLATES

Texel Lamb Rump – Girolles – Organic Heritage Courgettes – Jus of Herbs and E.V.O.O.	36
James Colemans Salt Aged Duck – Radicchio – Young Beetroots – Orange	38
Free Range Yorkshire Chicken – Garlic – Girolles – Roasting Juices and Manzanilla Sherry	33
Hand Made Pappardelle Pasta – Ox Shin Ragu – Salsa Verde – Aged Parmesan	28
BBQ Cauliflower Steak – Green Harissa – Pomegranate – Girolles – Almonds	25
Isle of Uig Lemon Sole ‘Grenobloise’ – Brown Butter, Capers, Lemon and Croutons	40
Line Caught Whitby Seabass – Datterino Tomatoes, Gordal Olives, Sicilian Capers and Basil	38
Whitby Lobster Grilled with Garlic, Chilli and Herb Butter	42
Dry Aged Cumbrian Heritage Breed Beef – Roscoff Onion – Sauce Byron	
250g Belted Galloway Sirloin Steak	40
900g Angus Cote du Boeuf	90
225g Dexter Beef Fillet	50
French Fries	5
Heritage Potatoes – Capers, Lemon and Parsley	5
Purple Sprouting Broccoli – Aged Parmesan and Roasted Almonds	6

PUDDINGS

Valrhona 70% Guanaja Chocolate Torta Caprese – Annable Makins Raspberries	15
Dandelion Vineyards ‘Legacy of Australia’ XXXO Pedro Ximenez, South Australia – 9 (50ml)	
Sicilian Orange, Almond and Olive Oil Cake – Valrhona 70% Satilia Chocolate Ganache	14
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 7 (50ml)	
Soft Meringue – Blackcurrants – Katy Rogers Cultured Cream – Milk Ice Cream	14
Petit Manseng Gaston Phoebus, Domaine de Cabidos, Béarn, France 2015 – 6 (50ml)	
Salad, Ice Cream and Jus of Seasonal Berries from Bruce Farm of Perthshire – E.V.O.O.	14
NV Taittinger Nocturne Rose Sec – 8 (50ml)	
Greengage and Honey Sponge – Poached Greengage – Crème Chantilly – Lavendar	14
Chateau Filhot Sauternes, Bordeaux France 2015 – 9 (50ml)	

BRITISH CHEESE

Earl Grey Tea and Dried Fruit Loaf, Baked Bramley Apple Compote and Oatcakes	
Richard Taggs Lincolnshire Red Poacher – Ulceby Grange, Lincolnshire	5
Banylus Rimage, Chateau de Jau, Roussillon, France – 3 (25ml)	
Katie and Caroline Bells Harrogate Blue – Shepherds Purse, North Yorkshire	5
Dandelion Vineyards ‘Legacy of Australia’ XXXO Pedro Ximenez, South Australia – 5 (25ml)	
Mary Quickes 24 Month Aged Cheddar – Home Farm, Exeter	6
Fernando de Castillo Antique Palo Cortado N.V. Andalucia, Jerez, Spain – 6 (25ml)	
Anne Wigmores Waterloo – Riseley, Berkshire	6
Brannland Iscider, Vannasby, Sweden – 4 (25ml)	
Buttlers Kidderton Ash Goats Cheese – Wilsons Fields Farm – Lancashire	7
Eric Bordelet, Poire Granit, Chateau de Hauteville, Normandy, France 2022 – 3 (25ml)	

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

Our menu invites you to embark on a culinary journey through carefully crafted small and large plates, designed to be shared, and savoured with those around you. We recommend ordering a selection of snacks and small plates for the table and 1 large plate per person, with plates arriving

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.