

# MENU

## STARTERS

Cornish Mackerel, organic beetroot, smoked pike roe 13

Saddleback pork cheek, caramelised onion, wholegrain mustard  
and pickled apple 12

60 Day aged Ex Dairy Jersey beef tartare, tarragon and crispy potato 14

Organic celeriac, confit egg yolk, celeriac broth 12

Cured Isle of Mull scallop, Carlingford oyster, cucumber  
and Granny Smith apple 18

## MAINS

Squab pigeon with confit leg parcel, quince puree and chutney sauce 36

Jerusalem artichoke, parsley, charred gem, pickled pear 18

Roasted Cod with hen of the woods, charred leek and confit chicken wing 23

Aynhoe Estate Venison, bulgar wheat, roasted cabbage  
and crispy shallot 25

Cornish Turbot with fennel, charred lettuce  
and shellfish sauce 28

## SIDE DISHES

Crispy potato terrine, smoked onion, berkswell cheese and truffle 7

Roasted carrots, hazelnut pesto 5

Please be aware that our game dishes may contain shot. All prices are inclusive of VAT.  
A discretionary service charge of 10% will be added to the final bill. An optional donation of £1 will be added to  
the bill towards Sandy Park Café, our nominated charity.

## DESSERTS

Caramelised apple mille feuille, walnut crumble, vanilla ice cream 11

Oakchurch blackberries, meadowsweet and hazelnut meringue 11

Moor Hall honey parfait, ginger cake, Victoria plums and oxalis 9

Valrhona Namelaka, coffee granita, milk sorbet 9

Artisan farmhouse cheese with chutney,  
dried fruit loaf and crackers 14

## TEA

Signature Breakfast 4

Premium blend of Assam and Ceylon leaves

Imperial Earl Grey 4

Chinese Oolong scented with Sicilian bergamot oil

Garden of Eden 4

Green and Black tea blended with rose, blue cornflowers and sweet Japanese peach

Green Sencha 4

Traditional green tea

Cleanse 4

Chai tea with cardamom, ginger, cinnamon, dates and cacao beans

White Elixir 4

Delicate white tea with Jasmine, Ginko leaves and spirulina algae

Jewel of Africa 4

Rooibos fruit tea with red currants, sandalwood, rose and peony blossoms

British Mint & Caramel 4

Finest peppermint blended with sweet, creamy caramel

Fresh Mint Tea 4

Selection of fresh herbs from our garden

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## COFFEE

Espresso - Origin Brazil 4

Lungo - Origin Guatamala 4

Espresso Decaffeinato 4

## PRESTIGE SELECTION

*"Difference coffee represents a collection of the very highest graded coffees  
rare and limited reserve beans, sourced from the world's most prestigious coffee estates"*

Brazil, Yellow Bourbon 6

Kona Coffee Festival, Cupping Competition, 2016 Crown Champion 8

Jamaican Blue Mountain, Gold Cup, Grade 1 10

## LIQUEUR COFFEE

Highland, Glenmorangie 10yr 10.5

Irish, Teeling Small Batch 11

Whisky cream, Five Farms Irish Cream 8.5

French, Hine, Champagne 12

Italian, Saliza Amaretto 11

Panama, Rum Nation 18 yr 12.5

Friar's, Frangelico 8

Seville, Cointreau 9

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# SET MENU

Three courses for £28.50 per person, available for lunch reservations, Wednesday to Saturday.

## STARTER

Slow cooked Burford Brown egg with girolles, shallot brioche and pancetta

*OR*

Crown Prince velouté, brown butter, toasted squash seeds

## MAIN

Cornish Plaice, mussel stew, shiitake mushroom and confit potatoes

*OR*

Jerusalem artichoke with parsley, charred gem and pickled pear

## DESSERT

Wild damsons, woodfruff mousse, meringue

*OR*

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers  
*£4.50 supplement*

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# SUNDAY LUNCH

## STARTERS

Devon crab, Carlingford oyster, cucumber and Granny Smith apple 18

Slow cooked Burford Brown egg with girolles, shallot brioche  
and pancetta 11

Tarleton tomatoes, goat's curd, garden herbs and quinoa 10

Crown Prince velouté with brown butter and toasted pumpkin seeds 8

Confit chalk stream trout, organic beetroot, smoked pike roe 14

## MAINS

Aynhoe Estate Venison, bulgar wheat, roasted cabbage  
and crispy shallot 25

Jerusalem artichoke, parsley, charred gem and pickled pear 18

Roasted 40 day aged Longhorn sirloin, watercress and horseradish puree,  
Yorkshire pudding and gravy 28

Cornish Monkfish, mussel stew, shiitake mushroom  
and confit potatoes 23

Roasted Middle white pork loin with crushed celeriac and kale 24

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Sandy Park Café

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# DESSERTS

Valrhona Namelaka, coffee granita, milk sorbet 9

Wild damsons, woodfruff mousse, meringue 9

Moor Hall honey parfait, ginger cake, Victoria plums and oxalis 9

Caramelised apple mille feuille, walnut crumble, vanilla ice cream 11

Artisan farmhouse cheese with chutney,  
dried fruit loaf and crackers 14