

# MENU

## STARTERS

Cornish Mackerel, organic beetroot, smoked pike roe 10

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

60 Day aged Longhorn beef tartare, jerusalem artichoke, nasturtium 14

Organic celeriac, confit egg yolk, celeriac broth 12

Cured Isle of Mull scallop, Carlingford oyster, dill  
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 24

Aynhoe Estate Venison, confit parsnips, chanterelles and red cabbage 26

Cornish Turbot with cauliflower, charred lettuce  
and shellfish sauce 30

## SIDE DISHES

Crispy potato terrine with Berkswell cheese and smoked onion 5

Roasted organic 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 10

Moor Hall honey parfait, ginger cake, Conference pear 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

Fresh Mint Tea 4  
Selection of fresh herbs from our garden

## 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

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# FESTIVE MENU

Three courses for £38 per person, available for lunch reservations, Thursday to Saturday.

## STARTERS

Roasted Jerusalem artichoke soup, pickled pear, truffle  
and hazelnut pesto

Duck and ham hock terrine, salt baked celeriac, prune jam

Chalk stream trout with organic beetroot, malted wheat  
and smoked trout roe

## MAINS

Roasted lamb fillet with smoked garlic creamed potatoes, organic turnips

Cornish plaice, crispy potato terrine, cavolo nero, warm roe tartare sauce

Roasted Crown Prince squash with kale, caramelised red onion, chanterelles

## DESSERTS

Conference pear, woodruff mousse, almond meringue

Warm Spiced financier, cranberries, vanilla ice cream

Artisan farmhouse cheese with chutney,  
dried fruit loaf and crackers

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# SUNDAY LUNCH

## STARTERS

Cured Isle of Mull scallop, Carlingford oyster, dill  
and granny smith apple 18

Organic turnips, duck ragout, Berkswell cheese, hyssop 12

60 Day aged Longhorn beef tartare, jerusalem artichoke, nasturtium 14

Crown Prince velouté with brown butter and toasted pumpkin seeds 8

Organic beetroot, smoked pike roe, malted wheat and pickled shallot 11

## MAINS

Whole Roast Sladesdown duck with hot-pot potatoes, quince puree  
and chutney sauce (to share) 50

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 turbot with crispy potato terrine, cavolo nero, roe tartare sauce 27

Roasted Middle White pork loin, crushed celeriac and kale 25

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# DESSERTS

Valrhona Namelaka, coffee granita, milk sorbet	9
Conference pear, yoghurt mousse, almond 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

# TEA

Signature Breakfast 4  
Premium blend of Assam and Ceylon leaves

Imperial Earl Grey 4  
Chinese Oolong scented with Sicilian bergamot oil

Fresh Mint Tea 4  
Selection of fresh herbs from our garden

# COFFEE

Espresso - Origin Brazil 4

Lungo - Origin Guatamala 4

Espresso Decaffeinato 4

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