

# MENU

## STARTERS

Cured Cornish mackerel with pickled turnip and caviar 14

Saddleback pig's head, smoked Devon eel, pickled shallot 15

60 Day aged ex dairy Jersey beef tartare, Carlingford oyster, kohlrabi 14

Organic celeriac with Coolea cheese, hazelnut and celeriac tea 10

Grilled native lobster, Jerusalem artichoke, pickled apple 32

## MAINS

Somerset Saxon chicken, asparagus, morels, wild garlic and grains 28

Sourdough gnocchi, white asparagus, morels, hazelnut 20

Cornish cod with chicken butter sauce, Morteau sausage, bacon crumb 30

Herdwick lamb, alliums, sweetbread and Jersey Royals 32

Brown butter poached turbot, warm roe tartare sauce, charred gem, Devon crab, crispy potato  
36

## SIDE DISHES

Jersey Royals with seaweed butter 5

Garden turnips, salsa verde 5

## DESSERTS

Caramelised apple parfait, pine, sheep's yoghurt sorbet 9

Sweet cicely panna cotta, Wye valley raspberries, elderflower 8

Lemken farm strawberries, meadowsweet, meringue 9

Valrhona Namelaka, milk sorbet, espresso 10

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

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.

# LUNCH MENU

Three courses for £32 per person, available for lunch reservations, Thursday to Saturday.

## STARTERS

Terrine of Sladesdown guinea fowl, wild garlic and asparagus

Jerusalem artichoke velouté, pickled apple, brown butter

## MAIN COURSE

Butter poached skate, Jersey Royals, wilted lettuce and brown shrimp

Salt baked crapaudine beetroot, bulgur wheat, morels, chard

## DESSERTS

Pear and vanilla tart with pear sorbet

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers  
*(£4.50 Supplement)*

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# DINNER MENU

Three courses for £45 per person, available for dinner reservations, Wednesday and Thursday.

## STARTER

Sladesdown farm guinea fowl terrine,  
wild garlic and asparagus

## MAIN

Butter poached skate, Jersey Royals,  
wilted lettuce and brown shrimp

## DESSERT

Yorkshire rhubarb and woodruff tart,  
blood orange sorbet

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# SUNDAY LUNCH

## STARTER

Cauliflower velouté pickled apple and brown butter 8

Cured Cornish mackerel, pickled turnip, caviar 14

Grilled native lobster, jerusalem artichoke,  
pickled apple 32

60 Day aged ex dairy Jersey beef tartare,  
Carlingford oyster, kohlrabi 14

Crispy Saddleback pig's head with smoked eel, pickled shallot  
and apple puree 15

## MAINS

Salt baked crapaudine beetroot, bulgur wheat, chard 20

Sladesdown farm guinea fowl, white asparagus, wild garlic and grains 24

Brown butter poached cod with warm roe tartare sauce, charred gem  
and crispy potato 27

Herdwick lamb, brown onions, leeks from the garden, Jersey Royals 32

Roasted 60 day aged Belted Galloway sirloin, watercress and  
horseradish purée, Yorkshire pudding and gravy 34

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the bill towards Sandy Park Café, our nominated charity.

## DESSERTS

Valrhona Namelaka, brown butter, malted barley ice cream 10

Wye valley rhubarb with woodruff mousse,  
rhubarb sorbet and meringue 9

Pear and vanilla tart with pear sorbet 8

Stem ginger panna cotta, blood orange, granola 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

Colombia, La reserva de tierra 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”*

Yellow Bourbon, Brazil 6

Kona Coffee Festival, Cupping Competition, 2016 Crown Champion 8

Jamaican Blue Mountain, Gold Cup, Grade 1 10

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# CHILDRENS MENU

Suitable for children aged 12 years and under

## STARTERS

Garlic bread & herbs 5

Chicken goujons, chive mayonnaise 5

Roasted tomato soup 5

## MAIN

Spaghetti bolognese with parmesan cheese 12

Sausage, mash, seasonal vegetables & gravy 12

Market fish, mashed potatoes & seasonal vegetables 12

## PUDDINGS

Chocolate mousse with vanilla ice cream 4

Selection of ice cream 4