



**3 Course Private Dining Menu from £65 pp
(Choice of one starter, one main, one dessert)**

Homemade Focaccia with Sundried Tomato, Basil & Balsamic Butter

Starter

Ceviche of Wild Cornish Black Bream (df)(gf)

Pickled Radish – Miso Avocado – Sherry & Soya Dressing

Carpaccio of Heritage Beets (v)(gf)

Peppered Goats Cheese Mousse – Toasted Hazelnuts – Linseed Crisps – Orange Blossom & Honey Dressing

Suffolk Ham Hock and Leek Terrine

Burnt Apple Puree – Piccalilli – Sour Dough

Heritage Tomato & Burrata Salad (v)

Basil Seed Dressing – Samphire – Aged Balsamic – Focaccia Croute

Main

Pave of 35 Day Dry Aged Sirloin (gf)(df)

Beef Cheek Bon-Bon - Confit Potato – Caramelised Mushroom Puree – Beef Dripping
Roasted Carrot – Red Wine Jus

Spring Pea & English Asparagus Risotto (v)(gf)

Goats Cheese Bon-Bon – Gremolata

Miso Glazed Cornish Pollock (df)

Rayu Charred Hispi Cabbage – Noodles – Lemongrass & Chilli Dashi

Supreme of Cotswold White Chicken

Sage & Onion Croquette – Fondant Potato – Spring Vegetables – Spinach Velouté



Dessert

Deconstructed Lemon Tart (v)

Textures of Raspberries – Ginger Biscuit Crumble – Meringue

Chocolate and Hazelnut Tart (v)(n)

Coffee Fluid Gel – Crème Fraiche

Coconut Panna Cotta (v)(vegan)(gf)

Tropical Fruit Salad – Lemongrass & Lime Leaf Sorbet

Crumpet & Cheese (n)

Toasted Sourdough Crumpet – Shipton Buffalo Blue – Maple & Vanilla Syrup – Toasted Pecans



**Sample Feasting Table
From £50 pp**

Small Plates

Heritage Tomato - Peach - Buffalo Mozzarella – Orange Honey Blossom Vinaigrette(v)(gf)

Ceviche of Cornish Mackerel – Tiger Milk – Chilli Popcorn(gf)(df)

Sumac Roasted Carrots – Feta – Hazelnuts – Pedro Ximenez Vinaigrette(v)(n)

Large Plates

BBQ HG Walters Picanha (Beef) – Chimichurri (gf)(dg)

Roasted Loin of Day Boat Hake – Romanesco (n)(df)

Chargrilled Halloumi – Charred Ciabatta – Tomato & Chilli Salsa (v)

Charred Hispi Cabbage – Sunflower Seed Rayu (vegan)

Sides

Smokewood Seasoned Fries(vegan)(gf)(df)

Tenderstem Broccoli & Sugar Snap Peas(vegan)(gf)(df)

Tossed Summer Salad(v)(gf)

Mini Dessert Pots

Chocolate & Orange Mousse(v)(gf)

Strawberry Eton Mess(gf)



Sample 7 Course Tasting Menu
From £130 pp

Amuse

Confit Shitake Mushroom
Caramelized Mushroom Puree - Truffle & Parmesan Espuma -
Cured Egg Yolk

Starter

Charcoal Infused Aged Beef Tartare
Crispy Shallots - Capers - Tartare Sauce - Goose Fat Croutons
- Soya Pickled Daikon

Fish Course

Pan Roasted Cornish Wild Bass
Miso Roasted Jerusalem Artichokes - Artichoke Crisps Sea
Vegetables - Dashi

Refresher

Gin & Tonic Espuma

Main

Hazelnut Crusted Aged Venison
Smoked Pancetta & Mushroom Bourguignon - Toffee
Butternut Squash - Charred Leek - Beef Fat Roasted Fondant

Pre-Dessert

Lemon Curd - Macerated Blackberries - Mint Oil - Popped
Quinoa

Dessert

Coconut Panna Cotta
Tropical Fruit Salad - Lime & Mint Soup