

## The Garden Room

Two Courses £45 | Three Courses £59

### Starters

Braised Pork Cheek  
*Carrot, Truffle, Bourguignon*

Scorched Mackerel  
*Cucumber, Bonito, Granny Smith*

Salt Baked Celeriac (V)  
*Pickled Celery, Walnuts, Black Garlic*

### Mains

Saddle of Lamb  
*Anchovy, Samphire, Kohlrabi*

East Coast Halibut  
*Smoked Mussel Sauce, Artichoke, Apple*

Squash Rotolo (V)  
*Miso, Estate Wild Garlic, Ricotta*

### Desserts

Selection of Five Cheeses  
*From The Courtyard Dairy*

Lemon Meringue Pie  
*Yoghurt, Blood Orange, Estate Pine*

Roasted Banana Soufflé  
*Passionfruit Sauce, Rum and Raisin Ice Cream*

## Signature Menu

Full Tasting Menu £79 | Matching Wines £60

Scorched Mackerel

*Cucumber, Bonito, Granny Smith*

Andaina, Godello, Monterrei, Spain 2023

Braised Pork Cheek

*Carrot, Truffle, Bourguignon*

Marc Jambon, Fleurie – Poncié, Beaujolais 2023

Halibut

*Smoked Mussel Sauce, Artichoke, Apple*

Joostenberg, Fairhead, Paarl, South Africa 2022

*Optional Course (£26 per person)*

Native Lobster

*Salsify, Pear Bisque*

Domaine Vincent Dampt, Chablis, France 2023 (£16)

Saddle of Lamb

*Anchovy, Samphire, Kohlrabi*

The Crusher, Pinot Noir, Napa Valley, USA 2019

Lemon Meringue Pie

*Yoghurt, Blood Orange, Estate Pine*

De Bortoli, Deen Vat 5 Botrytis Semillon, Riverina, Australia

Selection of Five Cheeses

*From The Courtyard Dairy*

Additional course to share £17 supplement

Tea, Coffee & Petite Fours £8.95