



THE DINING ROOM

May

Starters

Watercress soup, crème fraiche,
horseradish crisp

Asparagus, quail eggs,
hollandaise

Hot smoked salmon, taboluta,
elderflower vinaigrette

Peppered beef carpaccio,
pickled baby vegetables

Starters or Mains

Caesar Salad

Organic chicken Caesar salad

Tiger prawn Caesar salad

Main courses

Pea and Mint risotto, pea shoots

Honey roast heirloom beetroot, goats' cheese, hazelnuts

Chargrilled Scottish rib eye steak, sweet potato fries, morel, horseradish crisp

Guardsman burger, hand cut chips, homemade relish

Warm lamb, chargrilled courgette, green beans, swiss chard salad

Roast Cornfed chicken with lemon and tarragon crust, Jersey royals, heritage carrots

Wild sea bass, fennel, samphire walnut vinaigrette

Market dish of the day

Sides

Sautéed spinach chilli
& garlic

Heritage tomato salad

Minted peas

Green salad

Jersey Royals

Celeriac mash

Hand cut chips

Avocado salad

Sweet potato fries

Mashed potato

Chargrilled courgette
& green beans

Heritage carrots & peas

Wild rocket, parmesan

Spring greens, chilli, garlic