

THE DINING ROOM SAMPLE MENU

This is a sample menu only and dishes are subject to change

TOMATO

Isle of Wight Tomatoes – Hand Dived Isle of Mull Scallop “Ceviche” – Tomato Dashi

MACKEREL

North Shields Mackerel – Tataki and Tartar – Beetroots – 2018 Elderflower

BEEF

Tartar of Retired Dairy Cow – Lovage – Cep – Beef Fat Bread – 2017 Pickled Ramsons

CARROT

Sand Carrot Cooked Slowly Over Embers – Tunworth Emulsion – Carrot and Brown Butter Sauce

SOUP

Seasonal Soup – Buttermilk Bread

BEEF

Mr Atkinsons Salt Aged Belted Galloway – Glazed Cheek – Gratin of Mushroom, Celeriac and Winslade

STEAK

Dry Aged Sirloin Steak – Hand Cut Chips – Watercress – Peppercorn Sauce

LAMB

Texel Lamb Rump and Neck – Young Leek – Turnip Cooked in Whey – Fermented Turnip

SEA BASS

Line Caught Whitby Sea Bass – Artichoke – Roasted Lettuce – Sparl Brae Mussels and Lemon Verbena

AGNOLOTTI

Agnolotti Stuffed with 48month Aged Parmesan and Ricotta – Roasted Artichokes – Cep Young leeks

STRAWBERRY

Brillat Savarin Tart – Yorkshire Strawberries – Strawberry Ice Cream – Foraged Flowers & Herbs

CARAMEL

Salted Caramel Custard Tart – Borders Raspberries – Yoghurt – Hyssop

CHOCOLATE

68% single Origin Chocolate – Organic Milk Ice Cream – Piedmonte Hazelnuts

CHEESE

British Seasonal Cheese Plate – Sourdough Crackers – Semi Dried Grapes