



A la carte Candlelit Dining menu

Starters

HOMEMADE SOUP OF THE DAY	6.50
CHARRED CAULIFLOWER Miso, nori cracker, egg yolk, seaweed	8.00
WINE RECOMMENDATION: 44	
CRAB Tomato jelly, samphire, purslane, cucumber, oyster emulsion	10.50
WINE RECOMMENDATION: VIOGNIER IGP, LEDUC, FRANCE	
SCALLOPS Black pudding, apple	10.50
WINE RECOMMENDATION: CHARDONNAY, VINEMAR, CHILE	
PORK Middle white pork belly, Mangalitza black pudding, fermented apple ketchup, turnip*	9.50
WINE RECOMMENDATION: ELOILE DE VILLEGEOUGE, MEDOC FRANCE	
PIGEON Pigeon, bacon jam, malt, beetroot, nasturtium	9.50
WINE RECOMMENDATION: PRIMITIVO SALENTO BOHEME, ITALY	

A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.

**These ingredients are freshly picked from the Walled Garden, or foraged locally by our Head Gardener Megan.*

Mains

TUNWORTH, MUSTARD SEED AND WALNUT CROQUETTE 19.50
Hay baked kohlrabi, roscoff onion, maitake mushrooms, toasted yeast

WINE RECOMMENDATION: PECORINO DI COLLINE PECONESI, ITALY

SALT BAKED CELERIAC 20.50
Malt, king oyster mushroom, macadamia, black garlic

WINE RECOMMENDATION: PINOT NOIR THE AWATERE RIVER ESTATE, MARLBOROUGH

KOMBU DASHI POACHED SALMON 22.50
Samphire, octopus, squid ink pesto

WINE RECOMMENDATION: PARADIS GRENACHE ROSE, DOMAINE PREIGNES LE VIEUS, FRANCE

COD LOIN 22.50
Mussel broth, hipsi cabbage, sea purslane

WINE RECOMMENDATION: DRY MUSCAT DE FRONTIGNAN TERRES BLANCHES, FRANCE

RUMP OF LAMB 23.50
Girolles, pressed potato, carrot, cobnuts

WINE RECOMMENDATION: PLUMBAGO NERO D'AVOLA, PLANETA ITALY

RIBEYE STEAK 23.50
Fries, side salad*, peppercorn sauce

WINE RECOMMENDATION: ELOILE DE VILLEGEOUGE, MEDOC FRANCE

DUCK BREAST 22.50
Fennel*, kohlrabi, matcha tea, lardo

WINE RECOMMENDATION: RIOJA CRIANZA RAMON BILBAO, SPAIN

SIDES 3.50
EACH

Skinny fries
Peas, green beans and garden greens*
Wilted spring greens* and radish* with toasted hazelnuts
Dressed mixed leaves*

Desserts

CARAMÉLIA & BEETROOT	8.00
Dark chocolate sorbet, chocolate, malt	
WINE RECOMMENDATION : VIDAL ICEWINE PELLER, CANADA	
BRAMBLE	8.00
Cherry and blackcurrant leaf parfait, elderberry jelly, blackcurrant sorbet, cherry clusters	
WINE RECOMMENDATION : CHATEAU CALABRE, FRANCE	
COMICE PEAR	8.00
Gin jelly, rhubarb & rosehip, elderflower & oat milk curd, nut streusel	
WINE RECOMMENDATION : GARONELLES SAUTERNES LURTON, FRANCE	
SPICED PLUMS	8.00
Pistachio sponge, blood orange sorbet, mango, meringue	
WINE RECOMMENDATION : PIQUEPOUL MOELLEUX, FRANCE	
SELECTION OF 3 ICE CREAMS AND SORBETS	6.50
Ice creams: vanilla, chocolate, strawberry, white chocolate, stem ginger, honeycomb, salted caramel, coconut cream	
Sorbets: raspberry, blood orange, blackcurrant, mango, passionfruit, lime	
WEST COUNTRY CHEESE	3 £6.50; 5 £9.50
with quince paste, homemade chutney and crackers	
+ COCKBURN'S RESERVE PORT	
ESPRESSO AFFOGATTO	4.95

Cheeses

GODMINSTER CHEDDAR

An award winning handmade cheese from an organic dairy farm in Bruton, Somerset. This cheese is matured for up to 12 months it has a rich depth of flavour without the acidity that is sometimes associated with vintage cheddar, giving it a full and rounded flavour with a smooth and creamy texture.

TUNWORTH

A traditional Camembert style cheese with a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long lasting sweet and nutty flavour. This is a lovingly handmade cheese from pasteurized milk from Hampshire.

DRIFTWOOD GOAT'S CHEESE

This is a fresh, lactic, log-shaped goat cheese with a distinctive lemon flavour and a silky smooth, thick texture. This vivid ash coated goat log, with a natural rind is produced in Bagborough, Somerset using unpasteurized goat's milk and vegetable rennet.

BATH BLUE

A classic blue veined cheese made from the milk of organic cows. The cheese is ripened in traditional stone built rooms for 8-10 weeks to give it a creamy blue veined taste and clean aroma. This cheese is not suitable for vegetarians.

CELTIC PROMISE

This is an award-winning, Caerphilly type washed-rind cheese, because the cheese is hand-made by the Teifi cheesemaker, each batch will vary slightly from the next. An unpasteurised, semi-soft cheese made from cows' milk

Port and Sherry

SANCHEZ ROMATE NPU AMONTILLADA	8.50(50ML)
SANCHEZ ROMATE CREAM DE IBERIA	8.50 (50ML)
COCKBURN'S RESERVE PORT	6.95 (50ML)
COCKBURN'S TAWNY PORT	7.75(50ML)
COCKBURN'S FINE RUBY PORT	6.25(50ML)

Afters

COFFEE & PETIT FOURS	4.50
SELECTION OF LIQUEUR COFFEES	7.80