

the dining room

À la carte

“Caviar trifle”

hen of the wood mushroom, yeast  
hollandaise, mushroom XO

or

hay cooked orkney scallop,  
Jerusalem artichoke ragu, smoked  
beurre blanc

aged cornish turbot, celeriac, sea  
vegetables, spiced citrus blanquette

or

beef from the manor, pomme anna,  
truffle, roscoff onion, beef fat sauce

75% chocolate, yoghurt parfait,  
cocoa milk foam, caramel

or

aged plum ice cream, plum wine  
custard, apple blossom

conclusions

£135