Dining Menu
2023
Starter

Coronation Chicken Terrine
Roast Cauliflower, Grape, Lime Pickle (G)

Waldorf Salad
British Apple, Iced Gem, Celery Heart, Candied Walnut, Grape Dressing. (VE)

Smoked Banbury Trout Salad
Baby Potatoes, Nocella Olives, Lovage Pesto (G)

Minted Pea Pannacotta
Hampshire Watercress Soup, Parmesan (G)

Baked Seabream (Hot)
Café De Paris Butter, Samphire and Wild Garlic Polonaise

Compressed Pickled Watermelon
Feta (Can be Vegan Feta), Quinoa, And Black Olive (V) (G)

Smoked Duck Breast
Macerated Cherries, Endive, And Dandelion (G)

Cured Mackerel Fillet
Pickled Cucumber, Dill, Horseradish Cream (G)

Crab Royale Rillette
Crab Custard, Sweet Pea Salad, Sourdough Tuille

Oxford Blue and Thyme Cheesecake
Heritage Tomato Salad

VG = vegan  G = Made without Gluten  VE - Vegetarian
Mains

**Rump Of Cumbrian Lamb**
Dauphinois Potato, Pea Puree, Sauce Vierge (G)

**Breast Of Guinea Fowl**
Fondant Potato, Creamed Leeks, Wild Garlic, White Wine Reduction (G)

**Fillet Of Seabass**
New Potatoes, Tender Stem Broccoli, Preserved Lemon, Caperberries. (G)

**Shorthorn Beef Loin**
Truffled Rib Croustade, Sugar Pit Tomatoes, Girolles Mushroom, Sauce Béarnaise

**Cornfed Chicken Fillet**
Courgette, Heirloom Tomato and Anya Potato Cassoulet, Thyme Jus (G)

**Grilled Seatrout**
Dill Heritage Potatoes, Buttered Asparagus, Caviar Crème Fraiche (G)

**Pot Roasted Lamb Neck**
Gourd Squash Caponata, Leek and Potato Terrine, Red Wine Sauce (G)

**Dry Aged Beef Sirloin**
Yorkshire Blue Mousse, Spinach, Creamed Potato, Glazed Heritage Carrots. (G)

**Ratatouille And Mozzarella Pithiviers**
Red Pepper Passata, Grilled Alliums, Basil Oil (VE)

**Pea and Shallot Tortelloni**
Broad Bean, Gem Lettuce, Isle of Wight Tomatoes, Herb Salsa (VG)
Dessert

Passion Fruit Tart
Meringue, Pink Grapefruit, Mint (VE)

Vanilla Buttermilk Pannacotta
Cherries Jubilee, Almond Brittle (G)

Pimm’s Eton Mess
Strawberries, Jersey Cream. (VE)(G)

Lemon Posset
Blackcurrant Sorbet, Caramelised Chocolate, and Rosemary

Summer Pudding
Macerated Berries, Clotted Cream (VE)

Gooseberry Trifle
Ginger Sponge, Elderflower Custard (VE)

Glazed Lemon Tart
Raspberry Compote (VE)

Tonka Bean Cheesecake
Pickled Strawberries (VE)

Islands Chocolate Cremeux
Orange Compote, Candied Peel Biscotti (VE)

Raspberry Crème Brulee
Lavender Shortbread Biscuit (VE)