

SNACKS

Well Fired Sourdough Made with Wildfarm Flours – Organic Salted Butter	5
Nocellara Olives	5
Fried and Smoked Marcona Almonds	5
Pumpkin, Sage and Scamorza Arancini	5
Crispy Fried Gordal Olives Stuffed with Nduja	4
Salt Cod Fish Cake – Dill Emulsion	5
Iberian Bellota Salami from 100% Acorn Fed Pigs – Todays Pickles	8
Grilled Chorizo from Basco in Rioja – Smoked Paprika and Honey	7
Medjool Dates Wrapped in Pancetta	6

VEGETABLES

Organic Burrata – Basil Pesto – Centanari Olive Oil	15
Sicilian Flat Bread – Whipped Buffalo Ricotta – Black Figs – Hazelnuts – Wildflower Honey	14
Roasted Organic Delicia Pumpkin – Spiced Seeds – Barrel Aged Feta	14
Salt Baked Celeriac – Roasted Hazelnuts – Yorkshire Blue Dressing	13
'Tartar' of 24 Hour Spiced Crapaudine Beetroots – Lavosh Crackers	13
Swiss Chard and Ricotta Raviolis – Creamy Walnut sauce – Trompette Mushrooms	14

FISH

Isle of Skye Scallop Crudo – Pickled Ginger – Radish – Roberts Rhubarb Dressing	19
Whipped Smoked Cod Roe – Breakfast Radish – Smoked Paprika – Lavosh Cracker	13
Pole Caught Yellow Fin Tuna Crudo – Ajo Blanco – Pickled Cucumber – Yuzu Olive Oil	17
Roasted Hake Fillet – Gordal Olives – Fennel – Green Sauce	22
Shetlands Halibut – Tomato, Olives and Basil Dressing – Mussels	22

MEAT

Sicilian Flat Bread – Buffalo Mozzarella – Martinez Somalo Grand Reserve Ham – Pistachios	15
Slow Cooked BBQ Texel Lamb – Green Herb Condiment – Amalfi Lemon	20
450g Old Gloucester Pork – PX and Moscatel – Roasted Garlic and Sage	30
Raviolis Stuffed with a Ragu of Tamworth Pork and Guanciale	16
Slow Cooked Dexter Beef Cheek – Parsley Pangrattato – Romesco Sauce	18
Roasted Free Range Chicken – Grilled Gem 'Caeser'	16
250g Heritage Breed Sirloin Steak – Hen of the Woods – Confit Garlic	35
Red Wine Sauce / Peppercorn Sauce	5 each
French Fries / Ratte Potatoes with Lemon, Capers, Olive Oil and Sea Salt	

PUDDINGS

Valrhona 70% Grand Cru Chocolate – Centanari E.V.O.O – PX Reduction	13
Dandelion Vineyards 'Legacy of Australia' XXXO Pedro Ximenez, South Australia – 10 (50ml)	
Sicilian Orange, Almond and Olive Oil Cake – Valrhona Chocolate Ganache	12
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 8 (50ml)	
Baked Cheesecake – New Seasons Citrus Fruits	12
Brannland Iscider, Vannasby, Sweden – 10 (50ml)	
Egg Custard Tart – Robert Tomlinson's Rhubarb	12
Chateau Filhot Sauternes, Bordeaux France 2015 – 7 (50ml)	
Soft Serve Organic Milk Ice Cream – Biscuit Crunch – Janiroc Organic Lecciana E.V.O.O	12
Brown Butter and Almond Cake	
Prunotto Moscato D'Asti, Piedmont, Italy 2022 – 7 (50ml)	

BRITISH CHEESE

Earl Grey Tea and Dried Fruit Loaf, Baked Bramley Apple Compote and Oatcakes	
Richard Taggs Lincolnshire Red Poacher – Ulceby Grange, Lincolnshire	5
Banylus Rimage, Chateau de Jau, Roussillon, France – 3 (25ml)	
Katie and Caroline Bells Harrogate Blue – Sherpherds Purse, North Yorkshire	5
Dandelion Vineyards 'Legacy of Australia' XXXO Pedro Ximenez, South Australia – 4 (25ml)	
Mary Quicke's 24 Month Aged Cheddar – Home Farm, Exeter	6
Fernando de Castillo Antique Palo Cortado N.V. Andalusia, Jerez, Spain – 7 (25ml)	
Village Maid Waterloo – Scratchface Lane, Hampshire	6
Brannland Iscider, Vannasby, Sweden – 3 (25ml)	
Geroge Bramhams Trufflyn Goats Cheese – Broomhall, Worcester	7
Eric Bordelet, Poire Granit, Chateau de Hauteville, Normandy, France 2022 – 3 (25ml)	

Our fish are wild, native and are sustainably caught by day boats using targeted and specific methods of fishing. We continue to pursue our vision of traceability and the commitment to a responsible understanding of sourcing and stock levels. Game may contain shot.

Welcome to The Dining Room, where Mediterranean inspired flavours meet the finest British ingredients in a celebration of quality, sustainability and creativity.

Our menu invites you to embark on a culinary journey through carefully crafted small plates, designed to be shared and savoured with those around you. We recommend ordering 3-5 dishes per person, with plates arriving as they're prepared, so you can enjoy a dynamic dining experience at a relaxed pace.

Whether you're here for a special evening with friends, an intimate celebration, or a casual family dinner, we aim to pair exquisite food and wine with the joy of great company.

At The Dining Room, every bite is an invitation to indulge and connect.