

SNACKS

Sourdough Made with Wildfarm Flours – Organic Salted Butter	4
Nocellara Olives	5
Fried and Smoked Marcona Almonds	4
Hummus Baleela – Aleppo Pepper – Crispy Sardinian Pane Carasau Bread	5
Whipped Smoked Cod Roe – Crispy Sardinian Pane Carasau Bread – Breakfast Radishes	5
Pecorino Beignet from Abruzzo – San Marzano Tomato Sauce	4
Salt Cod Fish Cake – Aioli	4
Crispy Fried Gordal Olives Stuffed with Italian Fennel Sausage	5
Grilled Chorizo from Basco in Rioja – Smoked Paprika and Honey	6

VEGETABLES

Organic Burrata – Pickled Peach – Green Strawberries – Pine Nuts – Basil	13
Sicilian Flat Bread – Whipped Buffalo Ricotta – Adora Tomato – Green Chilli Harissa	12
Organic Buffalo Mozzarella – New Seasons Marinda Tomatoes	12
Italian Flat Beans, Peas, Jersey Royals, Romana Courgette – Grilled Garlic Tarongia Bread	13
Grilled Catalan ‘Escalivada’ Vegetables – Aged Manchego – Gran Reserve Xeres Vinegar	16
BBQ Cauliflower Steak – Green Pistachio Pesto	16

FISH

Line Caught Whitby Sea Bass Crudo – Orange – Kaffir Lime Leaf – Citrus Olive Oil Dressing	15
Hand Dived Isle of Skye Scallop Crudo – ‘Gazpacho’ Consommé	18
Grilled Wild North Sea Black Bream – Salsa Verde – Amalfi Lemon	19
Isle of Uig Turbot – Provençale Vegetables – Tomato Butter Sauce	22
Isle of Uig Lemon Sole ‘Grenobloise’ – Brown Butter, Capers, Lemon and Croutons	35
Line Caught Seabass – Datterino Tomatoes, Gordal Olives, Sicilian Capers and Basil	23

MEAT

Grilled Slow Cooked Old Spot Pig – Grilled Young Artichokes – Agrodolce Dressing	20
Texel Lamb Rump – Peas, Broad Beans and Mint Dressing – Barell Aged Feta	21
James Colemans Salt Aged Duck – Grilled Radicchio – Young Beetroots	22
Hand Made Fazoletti Pasta – Ox Shin Ragu – Salsa Verde – Aged Parmesan	19
Venetian Duck Ragu – Reginette Pasta – Girolles – Aged Parmesan	20
250g Belted Galloway Sirloin Steak – Beef Fat Shallots – Sauce Byron	40
French Fries	5
Heritage Potatoes – Capers, Lemon and Parsley	5

PUDDINGS

Valrhona 70% Grand Cru Chocolate – Pedro Ximenez and Raisins	12
Dandelion Vineyards ‘Legacy of Australia’ XXXO Pedro Ximenez, South Australia – 9 (50ml)	
Sicilian Orange, Almond and Olive Oil Cake – Whipped Mascarpone	10
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 7 (50ml)	
Soft Meringue – Amalfi Lemon – Anabel Makins Raspberries	11
Petit Manseng Gaston Phoebus, Domaine de Cabidos, Béarn, France 2015 – 6 (50ml)	
Seasonal Berries from Bruce Farm of Perthshire – Ricotta Ice Cream – Almond Biscuit	11
NV Taittinger Nocturne Rose Sec – 8 (50ml)	
Amaretto Semifreddo – Oak Church Cherries – Sesame Biscuit	11
Chateau Filhot Sauternes, Bordeaux France 2015 – 9 (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 – 5 (25ml)	
Mary Quickes 24 Month Aged Cheddar – Home Farm, Exeter	6
Fernando de Castillo Antique Palo Cortado N.V. Andalucia, Jerez, Spain – 6 (25ml)	
Anne Wigmores Waterloo – Riseley, Berkshire	6
Brannland Iscider, Vannasby, Sweden – 4 (25ml)	
Buttlers Kidderton Ash Goats Cheese – Wilsons Fields Farm – Lancashire	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.



THE DINING ROOM

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 4-5 dishes per person, with plates arriving as they are prepared, so you can enjoy a dynamic dining experience at a relaxed pace.

Whether you are 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.