

SNACKS

Sourdough Made with Wildfarm Flours – Organic Salted Butter	4
Nocellara Olives	5
Lindisfarne Oyster – Cucumber – Horseradish – Dill	5
Lindisfarne Oyster – Pickled Chilli Vinegar	5
Lidisfarne Oyster – Served Natural	4
Salt Cod Beignet – Aioli	6
5 J Jamón Iberico de Cebo Campo	18
30 Month aged Prosciutto di Parma PDO	5
Cortebuona Coppa di Parma	5
PGI Fennel Salame Finocchiona San Savino	4
Salsiccia Seca Piccante Valerio	4
Iberian Acorn-fed Cular Salchichón De Bellota	5
Grilled Chorizo from Basco, Rioja – Glazed with Smoked Paprika and Honey	6

STARTERS

Organic Burrata – Garden Pesto – Grilled Sicilian Flat Bread	15
24 Hour Crapaudine Beetroots – Bagborough Farm Rachel Goat Cheese	13
Grilled XL Prawns – ‘Tximitxurri’ Dressing	15
Hand Chopped Dry Aged Dexter Beef Fillet Tartare – Truffle Emulsion	18
Toasted Beef Fat Sourdough Crumpet	
Seasonal Melon – 30 Month Aged Prosciutto Di Parma P.D.O.	14
Ravioli of Braised Pork and Salami Ragu – 36 Month Aged Parmesan	15
Citrus and Chili Cured Loch Duart Salmon – Pickled Kohl Rabi	15
Salted Melon Juice – Hot Calabrian Chili Oil	
Wild Black Bream Crudo – Citrus Olive Oil Dressing – Kaffir Lime Leaf	15
Hand Dived Isle of Skye Scallop – Hen of the Woods – Roasted Cauliflower Puree	20
Roast Chicken Butter	

MAIN COURSE

Texel Lamb Rump – Heritage Squash – Scottish Girolles	36
Jus of Herbs and E.V.O.O.	
James Colemans Roast Salt Aged Duck – Grilled Radicchio – Glazed Beetroot	38
Cherry Mustard Condiment	
Aged Middlewhite Pork Chop – Braised Cavalo Nero – Charcutière Sauce	33
Hand Made Pasta – Ox Shin Ragu – Salsa Verde – Aged Parmesan	28
Roasted Onion Squash – Potato Gnocchi – Chestnuts – Sage Butter	28
Hand Made Pasta – 36 Month Aged Parmesan – Girolles – Pine Nuts	28
‘Cacciucco alla Livornese’ – Tuscan Fish Stew with Fennel and Tomato	40
Fillet of Shetlands Cod – Braised Butter Beans – Almond and Parsley Pesto	35
Shetland Isle Fillet of Turbot – Piperade – Spal Brae Mussels – Ezme Butter Sauce	40
Dry Aged Cumbrian Heritage Breed Beef Grilled over Binchotan	
Roasted Roscoff Onion – Red Wine Shallot Sauce	
600g Chateaubriand of Limousin Beef Fillet	100
225g Dexter Beef Fillet	50
250g Belted Galloway Sirloin	40
450g Rib Eye on the Bone	55

SIDE ORDERS

Fried Crispy Potatoes – Aioli – Paprika	7
Heritage Potatoes – Capers, Lemon and Parsley	7
Purple Sprouting Broccoli, Aged Parmesan and Roasted Almonds	7
Roasted Heritage Onion Squash – Sage, Garlic and Olive Oil	6

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.

PUDDINGS

Valrhona P125 Coeur De Guanaja 80% Chocolate – Sourdough – E.V.O.O.	12
Passito Rosso ‘Passione’ Cantine de Falco N.V. Puglia, Italy – 5 (50ml)	
Salted Caramel Custard Tart – Granny Smiths – Almonds – Crème Cru	11
Brannland Iscider, Vannasby, Sweden – 7 (50ml)	
Sicilian Orange and Almond Cake	11
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 7 (50ml)	
Burnt Basque Cheesecake – Poached Spiced Quince	11
Château Coutet, 1er Cru Classé Barsac, Sauternes, Bordeaux, France 2018 – 10 (50ml)	
Williams Pear and Almond Tart – Poire William Cultured Cream	11
Petit Manseng Gaston Phoebus, Domaine de Cabidos, Béarn, France 2015 – 6 (50ml)	
Single Origin Chocolate Bon Bon	1each
Macaron	1each

BRITISH CHEESE

Earl Grey Tea and Dried Fruit Loaf, Baked Bramley Apple Compote and Oatcakes

Richard Taggs Lincolnshire Red Poacher – Ulceby Grange, Lincolnshire	5
Riversaltes Domaine Fontanel, Vin Doux Naturel, Roussillon, France 2015 – 3 (25ml)	
Katie and Caroline Bells Harrogate Blue – Shepherds Purse, North Yorkshire	5
Cockburns Vintage Port, Douro, Portugal 2000 – 7 (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
Lieser Niederburg Helden Riesling Beerenauslese, Mosel, Germany 2011 – 5 (25ml)	



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.

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.