

SNACKS

Sourdough Made with Wildfarm Flours – Organic Salted Butter	4
Nocellara Olives	5
5 J Jamón Iberico de Cebo Campo	18
30 Month aged Prosciutto di Parma PDO	5
Cortebuona Coppa di Parma	5
Salsiccia Seca Picante Valerio	4
Iberian Acorn-fed Cular Salchichón De Bellota	5
Grilled Chorizo from Basco, Rioja – Glazed with Smoked Paprika and Honey	6
Lindisfarne Oyster – Served Natural	4
Lindisfarne Oyster – Pickled Cucumber and Horseradish	4
Lindisfarne Oyster – Chili Vinegar	4

STARTERS

Organic Caseificio Collebianco Burrata	15
Garden Pesto – Grilled Sicilian Flat Bread	
Salt Baked Crapaudine Beetroots	13
Rachel Goat Cheese from Bagborough Farm – Sardinian Pane Carasau Bread	
XL Prawns Grilled over Binchotan	15
Garlic, Parsley and Chili Butter	
Hand Chopped Dry Aged Dexter Beef Fillet Tartare	18
Truffled Emulsion – Toasted Beef Fat Sourdough Crumpet	
Seasonal Melon	14
30 Month Aged Prosciutto Di Parma P.D.O. – Calabrian Chilli Honey	
Ravioli of Braised Pork and Salami Ragu	15
Wild Garlic Capers – 36 Month Aged Parmesan	
Citrus and Chili Cured Loch Duart Salmon	15
Pickled Kohl Rabi – Pressed Melon Juice – Hot Calabrian Chili Oil	
Wild Black Bream Crudo	15
Citrus Olive Oil Dressing – Kaffir Lime Leaf	
Hand Dived Isle of Skye Scallop	20
Navaricco Haricot Beans – Fennel Salami – Velouté of White Onion, Bay and Anise	

MAIN COURSE

Saddle of Highlands Venison	40
Crushed Celeriac – Glazed Quince – Mostarda di Frutta – Sauce ‘Agrodolce’	
James Colemans Roast Salt Aged Duck	38
Grilled Radicchio – Glazed Beetroot – Cherry Mustard Condiment	
Aged Middlewhite Pork Chop	33
Braised Cavalo Nero and Morteau Sausage – Charcutière Sauce	
Daube of Angus X Dexter Beef Cheek	38
Potato Puree – Pancetta – Young Onions	
Salt Baked Celeriac with Quickes Rarebit	30
Crushed Celeriac and Chestnuts – Walnut Ketchup – Salsa Verde	
Hand Made Pasta	28
36 Month Aged Parmesan – Foraged Mushrooms – Pine Nuts	
Fillet of Shetlands Cod	35
Braised Butter Beans – Almond and Parsley Pesto	
Whitby Line Caught Sea Bass	40
Roasted Fennel – Bouillabaisse Jus	
Dry Aged Cumbrian Heritage Breed Beef	
Grilled over Binchotan – Roasted Roscoff Onion – Red Wine Shallot Sauce	
1kg Belted Galloway Porterhouse	85
500g Angus X Dexter Chateaubriand	80
225g Angus X Dexter Beef Fillet	50
250g Belted Galloway Sirloin	40

SIDE ORDERS

Pink Fir 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 Mousse – Rum Soaked Raisins	12
Passito Rosso ‘Passione’ Cantine de Falco N.V. Puglia, Italy – 5 (50ml)	
Sicilian Orange and Almond Cake – Valrhona République 80% Chocolate	11
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 7 (50ml)	
Burnt Basque Cheesecake – Spiced Quince Compote	11
Château Coutet, 1er Cru Classé Barsac, Sauternes, Bordeaux, France 2018 – 10 (50ml)	
Vanilla Rice Pudding – Blackcurrant and Apple Compote – Blackcurrant Ice 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 Plum and Bramley Apple Compote – 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
Banyuls Rimage, Chateau de Jau, Roussillon, France – 4 (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.