



## Starters

<b>Soup of The Day</b> (Please ask your server for today's flavour)	£12
<b>Rolled Game Terrine</b> (G, M, Su) pickled shimeji, burnt clementine gel, sourdough crumb, watercress	£14
<b>Beef Tartar Teriyaki</b> (So, M, Su, E, G, Mu) mustard mayonnaise, coriander, salted yolk, sourdough bread	£14
<b>Smoked Salmon John Ross</b> (M, F, Su) salmon mousse, shallot, caper, lemon	£14
<b>Honey Whipped Goat's Cheese</b> (Su, M, Ce, G, N) pickled kohlrabi, herb crumb, winter leaves, compressed celery, crystalised walnut	£12

## Main Courses

<b>Pan Fried Sea Trout</b> (F, Ce, C, Mo, M, Su) crushed potatoes, shellfish butter sauce, spinach, bok choy	£36
<b>Black Truffle Risotto</b> (V, M, Su) truffle fermented rice, crème fraiche, parmesan, chive	£32
<b>Corn Fed Breast of Chicken</b> (Ce, M, Su, F, G, E) truffle mash, Romanesco, Parma ham harissa "cigar", jus	£36
<b>Duo of Beef</b> (M, F, Su, G, Mu) fillet tornado, confit shin, caramel shallot, potato pressing, savoy cabbage choucroute	£47
<b>Potato gnocchi</b> (V, M, E, G, N, Su) foraged mushrooms, pickled shallot, pine nut pesto, parmesan	£32
<b>Chateaubriand</b> 550g <i>recommended rare</i> (M, F, Su, Mu, E, G) onion ring, skin on chips, stuffed Portobello, béarnaise, tomato	£47pp



We support the British fishing industry and day boats who line catch beautiful native fish on our shores.



**Sides** ...all priced at £6.50

**Slow-Cooked Honey Carrots** (M)

**Truffle Mash** (M)

**Tender Stem Broccoli, Sour Dough Crumb** (M, G)

**Winter Leaf Salad, Black Truffle, " Water Dressing" (Su)**

**Skin on Fries, Béarnaise** (M, E, Su)

**Minted Heritage New Potatoes**(M)

**Paw'tatoes - £5 Gift Aid**

*Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5 donation contributes to training treats that will support a Hearing Dog for a full month.*

## **Desserts**

**Dark Chocolate Tart** (M, E, Su, G, N, So)

praline, caramel, candied nuts

£12

**Rhubarb Mousse** (E, Su, So, M, G)

"Gin & Tonic garnish", rosemary spiced crumble, orange Chantilly

£12

**Sharing Pavlova** (E, Su, So, M, G)

raspberry, popping candy, vanilla cream

£12pp

**Ices**

selection of Pacojet ice creams & sorbets, fresh berries

£12

**Fine English Cheese Platter** (M, G, E, So, N)

plate of five cheeses, Dorset crackers, quince, grapes, chutney

£19

## **Coffee & Tea**

Filter Coffee, Cappuccino, Espresso served with Petit Four

**£6.50**

A discretionary 12.5% service charge will be added to your bill for all food and beverage services.  
and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

We cannot guarantee all items on the menu are free of any allergens.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame  
Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian

Guests are respectfully requested to refrain from using mobile phones whilst dining in the Oak Room Restaurant  
Whilst we do not operate a dress code in the Oak Room Restaurant, most of our guests choose smart casual or formal wear.



## **Fine English Cheeses**

*served with Dorset crackers, quince, grapes, and chutney.*

### **Beauvale blue**

An "Early version" of English Stilton by Robin Skailes in Nottinghamshire. A peek at how Stilton was originally made and eaten in England, made with traditional rennet and pasteurised cow's milk.

### **Keens Cheddar**

12 month matured tangy cheddar by James Keen in Wincanton (5<sup>th</sup> generation Keens family). A real "farmyard Cheddar" made with traditional rennet and unpasteurised cow's milk.

### **Tunworth**

Soft, earthy "English camembert" by Stacey Hedges in Tunworth (a village 6 miles from Tylney Hall). Made using traditional rennet and pasteurised cow's milk.

### **Colston basset**

Creamy mellow Stilton by Billy Kevan in Nottinghamshire. Made using vegetarian rennet and pasteurised cow's milk. Superb with Port.

### **Driftwood**

A lactic, lemon, smooth and thick goat's cheese by White Lake in Somerset. Made with vegetarian rennet and unpasteurised goat's milk.



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Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame So – soybeans  
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian \*can be adapted to gluten free