



Dinner Menu

Breadbasket, hand-churned butter (*M, G, So*) £7

Starters

Cauliflower and Tunworth Soup (*G, Su, V*) £12

"Soused" cauliflower couscous, herb crumbed Tunworth

Brown Sugar Cured Pork Pressing (*G, M, Su*) £15

Deep-fried bocconcini, apple gel, crackling, pickled shallots, radish

Freshly Steamed Mussels 500g (*G, M, Mo, Su*) £15

Champagne and garlic cream sauce, malted seed sourdough

Smoked Salmon John Ross (*F, M, Su*) £16

Lemon, caper, shallot, cornichon, smoked salmon mousse

Honey Whipped Goats' Cheese (*Ce, G, M, N, Su, V*) £14

Herb crumb, beetroot, candied walnut, compressed celery

Wye Valley Asparagus (*E, M, Su*) £12

Lardo, hollandaise, pea mousse, poached quails eggs, herb oil

Classic Caesar Salad (*E, F, G, M, Su*) £14

Poached hen egg, aged parmesan, salted anchovy, malted sourdough croutons

Main Courses

Whole Cornish Sole (600-800g) (*F, C, Ce, M, Mo, Su*) £48

Mussels, butter, capers, lemon, spinach, asparagus, cherry tomato

Pan Roasted Cod (*Ce, F, G, M, Mo, Mu, Su*) £31

Clam and sweetcorn chowder, brandade, foraged sea vegetables

Potato Gnocchi (*E, G, M, N, Su, V*) £27

Butternut squash, pickled English onion, pumpkin seed, Taleggio, cashew and marjoram pesto

Breast of Corn-Fed Chicken (*Ce, E, G, M, Su*) £32

Truffle bubble and squeak, spinach, Iberico cigar, café au lait

Beef Fillet (*Ce, E, F, G, M, Mu, Su*) £46

Wild mushroom gratin, winter black truffle, creamed mash

Pea and Mint Risotto (*M, Su*) £27

Pea and bocconcini salsa, smoked paprika, 36-month aged parmesan

Chateaubriand - Sharing (550g Recommended rare) (*Ce, E, F, G, M, Mu, Su*) £47pp

Onion ring, skin-on-chips, stuffed Portobello, béarnaise sauce, tomato

Lightly Curried Rump of Lamb (*G, M, Su*) £39

"Broken bhaji", cauliflower, sauté potato, marinated yoghurt dressing, coriander



Sides... all priced at £7

Slow-Cooked Honey Carrots (M)

Minted Heritage New Potatoes (M)

Creamed Mash (M)

Asparagus, Shallot & Caper Dressing (Su)

Skin-on-Chips, Béarnaise (E, M, Su)

Tenderstem Broccoli (M)

Green Salad, black truffle "water dressing" (Su)

Sauté Wild Mushrooms, black truffle (F, M, Su)

Desserts

Hot Cocolate Fondant (E, G, M, So, Su)

Blood orange sorbet

£12

Cherry Swiss Roll (E, G, M, N, So, Su)

Almond, cherry bubble gum sorbet

£12

Lemon Tart – To share between 2 people (E, G, M, N, So, Su)

Meringue, raspberry sorbet

£24

Dessert of the Day (please see server)

£12

Ices

selection of pacojet ice creams & sorbets, fresh berries

£12

Fine English Cheeses (E, G, M, N, Se, So)

5 cheeses, Dorset crackers, quince, grapes, chutney

£18

Coffee & Tea (served with Petit Four)

£6.50pp

Filter Coffee, Cappuccino, Espresso

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 V - Vegetarian Plant based - Pb**

*Guests are respectfully requested to refrain from using mobile phones while dining in the Oak Room Restaurant
While there is no formal dress code, most of our guests opt for smart casual or formal attire.*