

T H E G R I L L R O O M

A LA CARTE MENU



STARTERS

- White onion soup, onion petals, burnt onion oil (V)
- Foie gras ballontine, hazelnut, passion fruit, beer glazed onions, brioche (N) (Supplement £4)
- Spelt risotto, artichoke, macadamia, goat curd (N)
- Rillettes of salmon, avocado puree, cucumber, mustard dressing
- Ham hock terrine, quince puree, quail egg, sourdough shard
- Smoked duck, pickled radish, mange tout, salad leaf from the garden

MAINS

- Slow cooked pork belly, mash, cavolo nero, apple, heritage carrot, crackling
- Pea risotto, burrata, baby gem, preserved lemon (V)
- Roast chicken breast & thigh, tarragon, pearl barley, salsify, chicken jus (N)
- Slow cooked hake, sweet potato, fennel, samphire, tempura langoustine
- Salted cod, pancetta, haricot beans, garlic puree, parsley crust
- Parmesan gnocchi, cauliflower puree, wild mushroom, pickled shallot (V)

FROM THE GRILL

- Aged fillet of English beef (Supplement £12)
- Aged English rib eye steak (Supplement £9)
- Dingley Dell pork rib eye
- Dingley Dell smoked pork rump

The above "grills" come with portobello mushroom, grilled plum tomato, rustic hand cut chips and watercress

Sauces £3.50

- Peppercorn
- Béarnaise

DESSERTS

- Pineapple tart tatin, lemon sorbet, lime (Please allow 20 minutes) (N)
- Dark chocolate marquise, pistachio mousse peach ice cream (N)
- Strawberry trifle, sherry, strawberry sauce
- Raspberry and white chocolate mousse Granola, meringue, lemon curd ice cream (N)
- Buttermilk panna cotta, almond, Rhubarb from the garden (N)
- Selection of English cheeses, Biscuits, grapes and homemade chutney (Supplement £4)
- Cheese available as an additional course for £11.00

2 COURSES - £28 3 COURSES - £34.50

DESSERT WINES AND PORTS

Manon Muscat de Beaumes de Venise, France.

An aroma of rose petals and tropical fruit and a taste of candied oranges dripping with honey. Perfect for citrus and chocolate desserts. Half bottle (37.5cl) £22.50 75ml glass £5.00

Sauternes, Chateau St. Helene, Bordeaux, France, 2011

Fresh aromas with hints of almond and orange peel. Well balanced flavours of honeysuckle, orange peel, apricots, cinnamon and honey. Great aperitif for game & scallops along with citrus desserts & cheese. Half bottle (37.5cl) £30.00 75ml glass £7.00

Taylor's Late Bottled Vintage Port 2009

A bouquet of cassis and blackberry jam with hints of smoke and spice. Then sweet black fruits, spice and liquorice, with good concentration and soft texture. A great pairing for chocolate desserts & recommended with cheese. £6.30 (50ml)

Please note nuts are used within production. All ingredients may not be listed for menu items. If you have any allergies please inform the waiting staff or if more information about allergens is required, please ask a member of the team. (N) contains nuts (V) vegetarian

Fourteen Major Allergens: - Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Nuts, Celery, Mustard, Sesame, Sulphur dioxide, Lupin, Molluscs. A discretionary 10% service charge will be added to your bill. Prices are inclusive of VAT at 20%

WINE LIST

CHAMPAGNE

Bin No		Bottle	125ml Glass
1	Beaumont de Crayeres NV	£49.00	£9.50
2	Beaumont de Crayeres Fleur de Prestige 2004	£75.00	
3	Perrier Jouet NV	£70.00	
4	Veuve Cliquot NV	£85.00	
5	Taittinger, Brut Réserve NV	£75.00	
6	Laurent Perrier Brut NV	£75.00	
9	Dom Perignon Vintage (2004)	£195.00	
10	Louis Roederer Cristal 2006/07	£295.00	
11	Beaumont de Crayeres Rose Brut NV	£60.00	£12.00
12	Laurent Perrier Cuvee Rose Brut NV	£95.00	

PROSECCO

Bin No		Bottle	125ml Glass
7	Prosecco, Barocco, Italy	£30.00	£7.50
8	Raboso Rose, Barocco Italy	£33.00	£8.00

WHITE WINES

Bin No		Bottle	175ml Glass	250ml Glass
20	2014 Colombard Comté Tolosan, La Lande, South West France	£21.00	£5.50	£7.50
21	2014 Pinot Grigio, Via Nova, Veneto, Italy	£25.00	£6.50	£8.50
22	Sauvignon Blanc, Bascand, Marlborough, New Zealand	£32.50	£8.00	£11.00
23	2014 Chardonnay Reserve, Tooma River, South Eastern Australia	£27.50	£7.00	£9.50
24	Viognier, Comte Paul Antonin, Vin de Pays, France	£33.00		
25	2014 Chenin Blanc, Stormy Cape, South Africa	£27.50		
26	Gavi Salluvii, Castellari Bergaglio, Piemonte, Italy	£35.00		
27	Picpoul de Pinet La Decouvert, Aurelie Vic, Languedoc Roussillon, France	£35.00		
28	Albarino Veiga da Princesa, Rias Baixas Pazo do Mar, Spain	£42.50		
29	2012 Riesling, Trimbach, Alsace, France	£40.00		
30	Sancerre, Domaine Patrice Moreux 2014, Loire, France	£45.00		
31	2014 Chablis, Domaine Bernard Defaix, Burgundy, France	£45.00		
32	2012 Montagny 1er Cru Les Coères, Domaine Bernollin, Burgundy, France	£49.00		
33	Pouilly Fume, Corty Artisan "Silex" 2014, Loire, France	£49.00		
34	Chassagne Montrachet 1er Cru Domaine Fernand et Laurent Pillot 2008, Burgundy, France	£85.00		

RED WINES

Bin No		Bottle	175ml Glass	250ml Glass
50	2014 Carignan/Grenache IGP de l'Hérault, La Lande, South West France	£21.00	£5.50	£7.50
51	2014 Merlot, Lanya, Central Valley, Chile	£25.00	£6.50	£8.50
52	Rioja Cofrade, Semi Crianza 2014, Spain	£32.50	£8.00	£11.00
53	2014 Shiraz ReserveTooma River, Warburn Estate, South Eastern Australia	£27.50	£7.00	£9.50
54	Montepulicano d'Abruzzo, Rimbaldi	£29.00		
55	Cabernet Sauvignon, Villarrica, Maule Valley, Chile	£29.00		
56	Pinotage Douglas Green, South Africa	£36.50		
57	2013 Côtes du Rhône Villages Chusclan Rouge, Laudun Chusclan, Rhone, France	£35.00		
58	Malbec Piedra Negra, Mendoza, Argentina	£35.00		
59	Chateaunuef-du-Pape Olivier Ravoire, 2010, Rhone, France	£75.00		
60	2013 Volnay Vieilles Vignes, Domaine Henri Delagrange, Burgundy, France	£80.00		
61	Fleurie Le Vivier, Domaine Grand Garant, Beaujolais, France	£45.00		
62	Nuits St George Vielle Vignes, Domaine Michelot, 2010, Burgundy, France	£95.00		
63	2013 Pinot Noir, Yealands, Marlborough, New Zealand	£45.00		
64	Soligamar Rioja Reserva, 2009, Spain	£45.00		
65	Chateau La Croix Meunier, St Emilion Grand Cru, 2011/12, Bordeaux, France	£49.00		
66	Barolo Flori 2010, Italy	£55.00		

ROSE WINES

Bin No		Bottle	175ml Glass	250ml Glass
37	2014 Carignan/Grenache IGP de l'Hérault, La Lande, South West France	£24.00	£6.50	£8.50
38	2014 Merlot, Lanya, Central Valley, Chile	£27.50	£7.00	£9.50
39	Rioja Cofrade, Semi Crianza 2014, Spain	£49.00		
40	2014 Shiraz ReserveTooma River, Warburn Estate, South Eastern Australia	£32.50		

DESSERT WINES

Bin No		375ml Bottle	75ml Glass
18	Manon Muscat de Beaumes de Venise, France	£22.50	£5.00
19	Sauternes Chateau St. Helene 2011, Bordeaux, France	£30.00	£7.00