

# THE WINE ROOM & THE GARDEN ROOM

## STARTERS

### **Mushroom £13**

Mushroom Risotto, Tarragon, Crème Fraîche,  
Maitake Mushroom (GF,NF,V)

### **Beetroot £14**

Secretts Farm Heritage Beetroot, Beetroot Mousse, Goats Cheese  
Bonbon, Celeriac and Horseradish Puree

### **Duck £17**

Creedy Carver Duck Leg Pressing, Breakfast Radish, Golden  
Turnip, Prune, Turnip Puree, Timut Pepper Sauce

### **Lamb £18**

48 Hour Slow Cooked Pressed Lamb Belly, Baby Aubergine,  
Ewes Curd, Crispy Onion, Lamb Jus

## MAIN COURSES

### **Carrot £23**

Carrot Pressing, Carrot Puree, Seared Baby Carrot,  
Smoked Almond Pesto

### **Pork £29**

Dingley Dell Pork Belly, Roasted Shallot Puree, Bitter Leaves,  
Candied Walnuts, Granny Smith Apple, Pork Jus Gras

### **Chicken £29**

Devonshire White Chicken, Charred Baby Leek,  
Creamed Leek Espuma, Potato Nest, Crispy Leeks, Chicken  
Supreme Sauce

### **Sirloin Steak 6oz £48 or £10 supplement**

Roasted Cherry Tomatoes, Garlic and Herb Butter Flat  
Mushroom, Onion Rings, Rocket Salad, Triple Cooked Chips (NF)

### **Sauces £5**

Peppercorn  
Red Wine Jus  
Garlic & Herb Butter

### **Sides £6**

Tripple cooked chips  
Beer Battered Onion Rings  
Fries  
Cauliflower Cheese  
Charred Tenderstem Broccoli

## DESSERTS

### **Crème Brulee £12**

Apricot and Nutmeg Crème Brulee, Roasted Apricots

### **Chocolate Orange £12**

Chocolate Orange Fondant, Crème Fraiche Ice Cream

### **Spiced Plum Millefeuille £12**

Spiced Plum Cream, Puff Pastry, Plum Gel, Plum Sorbet

### **Selection of Three British Cheeses £14**

Estate Chutney, Crackers