

Dungeon Menu

*All ingredients are fresh & we use local produce wherever possible.
Should guests wish to have a greater selection of Vegetarian options, we
would be delighted to further offer our Orangery Menu.*

Starters

*Coco Bean Velouté
With Truffle Oil & Chives*

*Caramelised Veal Sweetbread
Jerusalem Artichoke & Black Olive Paste*

Home Smoked Venison With Game Terrine

*Beetroot Cured Salmon
With Lime Foam & Coriander*

*Warm Smoked Mussels With Brown Shrimps
Butternut Puree & Pumpkin Oil Emulsion*

*Blue Cheese Terrine
With Apple Jelly & Roast Walnuts*

Main Course

*Braised Shin Of Beef With Horseradish Mash
Loin Of Beef On An Artichoke Puree With Pickled Anchovy*

*Saddle Of Rabbit With A Foie Gras & Wild Mushroom Ravioli
Celeriac Puree, Broad Beans & Chestnut*

*Pan Fried Halibut With A Cockle & Lobster Oil Sauce
Tomato Fondue & Vanilla Roast Parsnips*

*Dover Sole Meunière
Salsify & Swiss Chard*

*Goats Cheese & Tarragon Risotto
With Roast Pumpkin*

*Forty Five Pounds Per Person
Inclusive of VAT
For Three Courses*