


Restaurant Dinner Menu Oct 2021 – Jan 2022

Pick



London Cure Smoked Scottish Salmon, Caper Berries £11.75
White Butter Bean, Millet & Prune Terrine (V) £6.50
Pan Fried Scallops, Caper & Raisin Puree, Roasted Cauliflower, Truffle Leeks £12.50/ £24.00
Smoked Quail & Ham Ballantine, Celeriac & Roast Cobnuts £8.25
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli £7.50
Woodland Mushroom Pate, Pearl Barley & Hazelnut (V) £7.75
Baked Cheese Souffle, Rich Cream & Melted Old Winchester (V) £8.00

Feast

Merryfield Duck, Ginger Chicory, Beetroot and Quince, Duck Crisp £19.25
Potato & Walnut Dumplings, Red Wine Poached Pear, Woodland Mushrooms, Celery & Gem Lettuce (V) £16.25
West Country Native Breed Rib Eye Steak, Baked Shallot & Overnight Tomato (Choice of Bone Marrow or Seaweed Butter, Bearnaise or Peppercorn Sauce) £29.50
Suffolk Pork Belly, Celeriac & Soured Cabbage, Crispy Ham Hock Parcel £18.75
Farmers Club Fishermen`s Pie, Garden Salad £ 18.25
Glazed Highland Estate Venison, Ginger & Garlic Sprouts, Pickled Kohlrabi & Burnt Apple £22.50
 West Country Lamb, lentils & Bacon, Truffle Mash & Roast Roots £21.50
Scottish Salmon, Crushed Potato, Brown Crab & Leeks, Chive Butter Sauce £19.50

Sides at £3.25 each

Thick Cut or Skinny Chips, Rosemary Scented Pink Fir Apple Potatoes, Roasted Roots, Seasonal Vegetable Selection, Celeriac & Soured Cabbage, Ginger & Garlic Sprouts all at £3.25 each

Additional Bread Rolls £1.25 per cover

Indulgence £8.50

Rich Chocolate, Charred Orange & Syrup, Yogurt Sorbet
Apple & Spiced Victoria Plum Set Cream, Walnut & Oat Crumb
Sticky Toffee Pudding, Date & Coffee Puree, Bread Ice Cream & Beef Fat Toffee Sauce
Selection of Water Ices & Ice Creams £6.75

British Cheeses

Cheese Selection from Devon and Somerset, Artisan Crackers & Club Chutney £12.90
Welsh Rarebit: Snowdonia Black Bomber, Spicy Cauliflower, Pistachio with Tarragon (V) £6.75

Menus are subject to change based on supply chain and delivery issues

Combinations Three Courses £31.00

Duck Liver Mousse, White Sherry Jelly, English Truffle Mayonnaise

Soup of the Day (V)

Beetroot & Shallot Tart, Goats Curd & Tarragon (V)

Shredded Smoked Salmon, Dill Cream Cheese, Pickled Cucumber

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Pheasant, Mushroom, Bacon & Tarragon Sauce

Baked Sea Bream, Steamed Seasonal Vegetables, Dill Butter Sauce

Humble Pie, Autumn Salad (V)

Cotswold Chicken, Mustard Mash, Seasonal Greens

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Individual Cheese, Artisan Crackers, Club Chutney

Baked Toasted Hazelnut & Nut Brown Butter Cream Slice, Glazed Pear, Vanilla Ice Cream

Cheese Welsh Rarebit: Snowdonia Black Bomber, Spicy Cauliflower, Pistachio with Tarragon (V)

Selection of Water Ices & Ice Creams

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Coffee or Newby Teas Selection

Chef's Treats