

Autumn Tasting Menu

£70 per person

Amuse Bouche (sd)



Lobster & Scottish Salmon Raviolo (d) (cr) (f) (g) (sd) (mu) (e) (c)
*Exmoor caviar, lemongrass & galangal coconut broth,
pickled kohlrabi*



Atlantic Cod (d) (f) (sd) (mu) (c)
*Butter-poached & scorched cod loin,
Kerala-spiced squash curry, crispy shallot*



Creedy Carver Duck Tart (g) (d) (mu) (sd) (e) (c)
*Duck leg confit, spiced Pershore plum chutney,
Tewkesbury mustard crème fraîche*



Longhorn Dry-Aged Beef Fillet (d) (e) (sd) (mu) (g) (n) (c)
*24-hour braised beef shin croquette, dukkah-crumbed carrot,
black garlic ketchup, merlot jus*



Blackberry Sorbet (sd)

*Port & fig compôte,
honey ginger tuile shards*



Chocolate & Pear (g) (d) (e) (sd) (n)

*Whisky & dark chocolate cream,
dulce de leche crémeux, chocolate feuilletine,
pear & cardamom ice cream*



Tea or Coffee & Petits Fours (e) (d) (n) (sd)

Some dishes can be adapted to be made without gluten or plant-based.
Please inform a member of our team of any allergies or dietary requirements
before ordering. Dishes may contain or come into contact with allergens.

(c) celery, (cr) crustaceans, (d) dairy/milk, (e) egg, (f) fish, (g) gluten,
(l) lupin, (m) molluscs, (mu) mustard, (n) tree nuts, (p) peanuts,
(s) soya, (sd) sulphur dioxide, (se) sesame seeds

If you are staying with us on a dinner, bed & breakfast rate, spend up
to £40 per person on food, including tea or coffee. Additional spend
will be shown on your invoice as a supplementary food charge.

