



## *VERANDA MENU*

### *STARTERS*

Burrata, winter truffle, black fig, wild honey and rye	£18
Cornish crab salad, heritage cucumber, beer batter scraps and smoked caviar	£28
Spiced Duck liver terrine, black fig, walnut and fig bread	£22
Cured sea trout, clementine, pomegranate and endive	£26

### *MAINS*

Heritage potato gnocchi, truffle butter, Lardo and Rachel Reserva cheese	£26
The Goring Native lobster omelette, triple cooked chips	£34
Aged longhorn beef sirloin, triple cooked chips and bearnaise sauce	£48
Spiced Rhug estate fallow deer, braised lentils, kale and blackberries	£36
Blackened tea glazed cod, west country mussel broth, spinach and wild rice	£32

### *SIDES*

Small Caesar salad	£9
Mixed green salad	£9
Green beans and crème fraiche dressing	£9
Triple cooked chips	£7
Roast winter squashes and peanut pesto	£12
Crispy rosemary new potatoes	£10



## *FLATBREADS*

Braised Rhug estate lamb, pomegranate and mint	£26
Westcomb cheddar ricotta, wild honey and black fig	£22
Nduja sausage, sliced heritage potato, caper and onion	£24

## *DESSERTS*

Baked bitter chocolate pudding, salted caramel and hazelnut	£13
Madagascan vanilla ice cream with self-serve toppings	£9
Classic tart of the day	£12
Petit fours	£4
Selection of British cheeses, chutney, quince and crackers	£20