



AUTUMN & WINTER 2026/2027

MENU 1 - £95 PER PERSON

Please select one of the following starters for the whole party

Salt Baked Heritage Beetroot
Goat's Curd, Hibiscus and Caramelised Walnuts

Vadouvan Spiced Autumn Squashes
Pumpkin Seed and Parmesan Gougère

Winter Truffle Risotto
Wild Mushrooms, Aged Comté and Clarence Court Egg Yolk

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Please select one of the following main courses for the whole party

Roast Cornish Cod
Caramelised Cauliflower, Yeast, Pickled Muscat and West Country Mussels

Pot Roast Red Leg Partridge
Spelt Barley, Grains and Brandy Prune

Truffle Stuffed Cotswold Chicken
King Oyster, Heritage Potato, Baby Leek and Sauce Supreme

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Please select one of the following desserts for the whole party

Orchard Apple Tatin
Vanilla Crème Diplomat and Calvados

Sticky Toffee Pudding
Medjool Date and Salted Caramel

Single-Origin Chocolate Tart
Raspberry and Crème Fraîche Ice Cream

Additional Enhancements

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: Included



Prices include VAT. An optional 15% service charge will be added to your bill.



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MENU 2 - £110 PER PERSON

Please select one of the following starters for the whole party

Chestnut and Truffle Dumpling
Sweet Chestnut and Artichoke Cream, Hazelnut and Winter Truffle

Glazed Sea Trout
Pickled Cucumber, Crème Fraîche, Seaweed and Smoked Caviar

Winter Truffle Risotto
Wild Mushrooms, Aged Comté and Clarence Court Egg Yolk

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Please select one of the following main courses for the whole party

Wild Sea Bass
Salt Baked Celeriac, Apple, Walnut, Truffle, Cornish Crab and Cider Sauce

Dry Aged Longhorn Beef Fillet
Roast Ceps, Confit Shallot, Heritage Potato and Watercress

Aylesbury Duck Breast
Blackberries, Pain Perdu, Crispy Duck Leg and Port Sauce

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Please select one of the following desserts for the whole party

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Vanilla Crème Diplomat and Calvados

Sticky Toffee Pudding
Medjool Date and Salted Caramel

Single-Origin Chocolate Tart
Raspberry and Crème Fraîche Ice Cream

Additional Enhancements

Selection of British Cheeses: £20.00 Per Person

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MENU 3 - £130 PER PERSON

Please select one of the following starters for the whole party

The Goring Eggs Drumkilbo
Native Lobster, Tomato, Crab and Caviar

Duck Liver Terrine
Black Fig, Hung Yogurt, Ginger and Pistachio Brioche

Sea Bass Ceviche
William's Pear, Almond Ajos Blanco, Cucumber and Caviar

Please select one of the following main courses for the whole party

Beef Wellington
Roast Ceps, Confit Shallot, Heritage Potato and Watercress

Fillet of Cornish Halibut
Salsify, Wild Mushrooms, Caviar and Champagne Sauce

Loin of Rhug Estate Fallow Deer
Hot Pot Haunch Pie, Beetroot, Kale and Juniper Jus

Please select one of the following desserts for the whole party

Orchard Apple Tatin
Vanilla Crème Diplomat and Calvados

Sticky Toffee Pudding
Medjool Date and Salted Caramel

Single-Origin Chocolate Tart
Raspberry and Crème Fraîche Ice Cream

Additional Enhancements

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: Included



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