



## Starters

- \*Leek & Basil Soup** (M, E, G)  
soft poached quail's egg, garlic scented leek £14
- \*Calves Liver** (M, Su, Ce, Mu, F)  
potato puree, burnt onion and maple, crispy shallot, watercress, veal jus £14
- \*Smoked Salmon John Ross** (M, F, Su)  
salmon mousse, shallot, caper, lemon £14
- Crispy Lamb Sweetbreads** (M, E, G, F, Su, Ce)  
"Caesar garnish" anchovy, gem, parmesan, saffron mayonnaise, miniature croutons, yolk £16
- \*Honey Whipped Goat's Cheese** (Su, M, G, Ce, N)  
pickled kohlrabi, spring leaves, herb crumb, compressed celery, crystalised walnut £12

## Main Courses

- Whole Cornish Sole** 600-800g (F, Ce, C, Mo, M, Su, Cr)  
mussels, butter, capers, lemon, wilted spinach, asparagus, heritage potatoes, cherry tomato £49
- \*Pan Fried Cod** (F, M, Su)  
fennel chilli salad, confit potato, scorched corn, fennel, samphire, orange butter sauce £36
- \*Black Truffle Risotto** (V, M, Su)  
truffle fermented rice, crème fraiche, parmesan, chive £32
- \*Marinated Pork Tenderloin** (M, F, Su, Mu, Ce)  
glazed baby carrot, aubergine caviar, salsa Verdi, Dijon mash, apple jus £36
- Gressingham Duck Breast** (M, Su, Ce)  
rosemary parmentier, turnip, baby leek, hispi salad £42
- \*Potato Gnocchi** (V, M, E, G, N, Su)  
foraged mushrooms, pickled shallot, pine nut pesto, parmesan £32
- Chateaubriand -sharing** 550g *recommended rare* (M, F, Su, Mu, E, G, Ce)  
onion ring, skin on chips, stuffed Portobello, béarnaise, tomato £47pp



*\*Denotes those items included on three course voucher deals*

**We support the British fishing industry and day boats who line catch beautiful native fish on our shores.**



**Sides** ...all priced at £6.50

- Slow-Cooked Honey Carrots** (M)      **Skin on Fries, Béarnaise** (M, E, Su)  
**Minted Heritage New Potatoes** (M)      **Tenderstem Broccoli, Sourdough Crumb** (M, G)  
**Dressed Heritage Tomatoes** (Su)      **Dijon Mash** (M, Mu)

### ***Paw'tatoes - £5 Gift Aid***

*Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5 donation contributes to training treats that will support a Hearing Dog for a full month.*

### ***Desserts***

- \*Dark Chocolate Tart** (M, E, G, Su, So, N)  
praline, caramel, candied nuts      £12
- \*Rhubarb Mousse** (E, Su, So, M, G)  
"Gin & Tonic garnish", rosemary spiced crumble, orange Chantilly      £12
- \*Sharing Pavlova** (E, Su, So, M, G)  
Kentish strawberry, Pimm's jelly, popping candy, vanilla cream      £12pp
- \*Ices**  
selection of Pacojet ice creams & sorbets, fresh berries      £12
- Fine English Cheeses** (M, G, E, So, N)  
5 cheeses, Dorset crackers, quince, grapes, chutney      £19
- Cheese Board– suitable for 3-5 sharing** (M, G, E, So, N)  
5 cheeses, Dorset crackers, quince, grapes, chutney      £57

### ***Coffee & Tea***

Filter Coffee, Cappuccino, Espresso served with Petit Four

**£6.50**



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

We cannot guarantee all items on the menu are free of any allergens.

Ce – celery    C – crustaceans    E – egg    F – fish    G – cereals containing gluten    L – lupin    M – milk & dairy  
Mo – molluscs    Mu – mustard    N – tree nuts    P – peanuts    Se – sesame  
Su – sulphur dioxide & sulphites    Vg – vegan    V – vegetarian

**Guests are respectfully requested to refrain from using mobile phones whilst dining in the Oak Room Restaurant. Whilst we do not operate a dress code in the Oak Room Restaurant, most of our guests choose smart casual or formal wear**



## **Fine English Cheeses**

*served with Dorset crackers, quince, grapes, and chutney.*

### **Northern Blue**

A northern strong blue, made by Shepherds purse Artisan cheeses, North Yorkshire. Made using vegetarian rennet and pasteurised cow's milk. Creamy, steely and sweet.

### **Westcombe Cheddar**

12-18 month matured cheddar by Tom Calver, Somerset. A real "farmyard Cheddar" made with traditional rennet and unpasteurised cow's milk, a deep brothy flavour and a mellow lactic tang.

### **Tunworth**

Soft, earthy "English camembert" by Stacey Hedges in Tunworth (a village 6 miles from Tylney Hall). Made using traditional rennet and pasteurised cow's milk.

### **Colston Basset**

Creamy mellow Stilton by Billy Kevan in Nottinghamshire. Made using vegetarian rennet and pasteurised cow's milk. Superb with Port.

### **Driftwood**

A lactic, lemon, smooth and thick goat's cheese by White Lake in Somerset. Made with vegetarian rennet and unpasteurised goat's milk.

