



Valentines Menu

Starters

Caramelised cauliflower and caper soup (M, E, G)

Filled gougères

Capon and goose pressing (M, G, Su)

Pickled girolle, baked Granny Smith, candied beetroot, citrus honey, sour cherry puree

Scorched mackerel fillet (F, M, Su, E, Ce, G, Mu)

Celeriac remoulade, horseradish cream, soused carrot, sourdough crumb

Anise cured sea trout (F, Su, M)

Dill and tarragon puree, caviar, radish, watercress, pickled onion, caper, fennel

Artichoke arancini (Su, M, G, E)

Sauté wild mushroom, chestnut mushroom puree, shaved parmesan, Cep powder

Main Courses

Whole Cornish sole 400-800g (F, Ce, C, Mo, M, Su, Cr)

£13 supp

Mussels, butter, capers, lemon, wilted spinach, asparagus, heritage potatoes, cherry tomato

Pan roasted cod (F, M, Su, , G, Mu, Ce, Mo)

Clam and sweetcorn chowder, brandade, fresh sea vegetables

Wild truffle risotto (V, M, Su)

Dolcelatte, mascarpone, chive, shimeji mushroom

Corn fed chicken breast (M, Mu, Su, Ce, E, G)

Herb mousse, truffle bubble 'n squeak, spiced Iberico cigar, glazed carrot

Venison loin (M, Su, G, Mu, Ce)

£4 supp

Confit of shoulder, truffle mash, parsley root puree, caramelised shallot, crushed pea, cocoa

Potato and parmesan gnocchi (V, M, E, G, N, Su)

Butternut squash, pickled English onion, pumpkin seed, Taleggio, cashew and marjoram pesto

Chateaubriand 550g recommended rare (M, F, Su, Mus, E, G)

£11pp supp

Onion ring, skin on chips, stuffed Portobello, béarnaise, tomato



Sides ...all priced at £6.50

Slow-cooked Honey Carrots (M) **Skin on fries, béarnaise** (M, E, Su)

Minted Heritage new potatoes (M) **Creamed savoy cabbage, fresh herbs** (M)

Caesar salad (M, F,G, Su, E) **Truffle mash** (M, Mu)

DESSERT MENU

Hot chocolate fondant (M, E, G, So)

Blood orange sorbet

Passionfruit "heart" (E, So, M)

Raspberry meringue kisses, white chocolate soil

Sharing cherry Swiss roll (E, Su, So, M, G, N) for 2 to share

Almond, cherry bubble gum sorbet

Ices

Selection of Pacojet ice creams & sorbets, fresh berries

Plate of Fine English cheeses (M, G, E, So, N)

5 cheeses, Dorset crackers, quince, grapes, chutney

£5 supp

Additional cheese plate to share (M, G, E, So, N) for 2 to share

3 cheeses, Dorset crackers, quince, grapes, chutney

£13

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:

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 So - soybeans

Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian *can be adapted to gluten free



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



5 course tasting menu

Anise cured sea trout (F, Su, M)

Dill and tarragon puree, caviar, radish, watercress, pickled onion, caper, fennel

Capon and goose pressing (M, G, Su)

Pickled girolle, baked Granny Smith, candied beetroot, citrus honey, sour cherry puree

Scorched mackerel fillet (F, M, Su, E, Ce, G, Mu)

Celeriac remoulade, horseradish cream, soused carrot, sourdough crumb

Venison loin (M, Su, G, F, Mu, Ce)

Confit of shoulder, truffle mash, parsley root puree, caramelised shallot, crushed pea, cocoa

Hot chocolate fondant (M, E, G, So)

Blood orange sorbet

5 courses £80.00 per person

6 courses £90.00 per person (to include a cheese course)

To be taken by the entire table, last orders 8.30pm Vegetarian alternatives can be accommodated.

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