



## Dinner Menu

### Starters

- \***Soup of the day** £14  
please see your server for today's soup
- \* **Brown Sugar Cured Pork Pressing** (Su) £14  
dressed beetroot, apple gel, crackling, pickled shallots
- \***Steamed Mussels** (Mo, G, M, Su, So, Se) £14  
white wine cream sauce, garlic, herbs, malted sourdough
- \***Smoked Salmon John Ross & Smoked Mackerel roll** (F, Su, M, G) £16  
lime crème fraiche, caramelised lemon gel, pickled ginger, melba toast
- \***Beetroot Carpaccio** (Su, M, N) £14  
Kidderton Ash, caper and shallot dressing, candied shallot

### Main Courses

- Whole Cornish Sole** 400-800g (F, Ce, C, Mo, M, Su, Cr) £49  
mussels, butter, capers, lemon, spinach, asparagus, heritage potatoes, cherry tomato
- \* **Trio of Fish** (F, Mo, So, Se, M, E, G, Su, Cr, Ce) £38  
turbot, sea trout, bass, lobster bisque sauce, mussels, bok choy, potato pressing, samphire
- \* **Pan Fried Duck Eggs** (V, E, G, M Su) £32  
confit potato, sauté wild mushrooms, black cabbage, pickled shallot, shaved black truffle, herb crumb, Rachel cheese
- \* **Guinea Fowl** (M, Mu, Su, Ce) £36  
pancetta, truffle bubble and squeak, butternut puree, spinach, café au lait
- Lamb** (M, Su, G, So, Mu Ce) £48  
loin and slow cooked rump, caramel shallot, tender stem broccoli, truffle mash
- \* **Black Truffle Tagliatelle "Carbonara"** (V, M, E, G, Su) £32  
sauté foraged mushrooms, 36-month aged parmesan
- Chateaubriand - sharing** 550g *recommended rare* (M, F, Su, Mu, E, G, Ce) £47pp  
onion ring, skin on chips, stuffed Portobello, béarnaise, tomato



\*Denotes those items included on three course voucher deals



## **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 (M)**

**Creamed Brussel Sprouts, chestnut (M, N)**

**Winter Leaf Salad, black truffle "water dressing" (M, Su)**

## **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**

**\*Potted Chocolate Mousse (M, E, So, Su)** £12

Baileys ice cream

**\*Pear Swiss Roll (E, Su, So, M, G, N)** £12

pear garnish, hazelnuts, blackcurrant sorbet

**\*Ices** £12

selection of pacojet ice creams & sorbets, fresh berries

**Fine English Cheeses (M, G, E, So, N)** £19

5 cheeses, Dorset crackers, quince, grapes, chutney

**Cheese Board– suitable for 3-5 sharing (M, G, E, So, N)** £57

5 cheeses, Dorset crackers, quince, grapes, chutney

## **Coffee & Tea**

Filter Coffee, Cappuccino, Espresso served with Petit Four

**£6.50pp**



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.

