# DINING

## DECEMBER | WINTER

## SETTLE IN

Homemade Bread....6 A Selection from the Bentley's Bakery with Lincolnshire Poacher Hand Patted Butter

Crispy Green Olives....8
Ricotta Cheese

Iberico Bellota....40g / 28 Last Season's Pickled Quince, Soda Bread Crackers

Rossmore Native Oysters....1pc - 7.50 / 6pc - 45

Kaluga Caviar....30g / 125 Blinis, Créme Fraiche, Boiled Egg

Pig's Head Crubeens....6 Piccalilli Ketchup

#### STARTERS

Royal Shellfish Cocktail....39 Cornish Crab, Lobster, Atlantic Prawns, Brown Shrimps

Chicken Liver and Foie Gras Terrine....28 Fruit Chutney, Brioche

Scottish Langoustine....32 Crown Prince Pumpkin, Pumpkin Bisque

Sheep's Cheese & Truffle Soufflé...32 Winter Leaves, Walnuts, Pickled Cherries

Hereford Beef Tartare....26 Oyster Cream, Shallots

Scottish Squab Pigeon Pie....30 Apricot & Pecan Stuffing, Foie Gras, Muscat Grapes, Smoked Beetroot

Hand Dived Orkney Scallop....32 Bacon Jam, Charred Fennel, Sea Herbs

Celeriac Velouté....22 Mushroom, Granny Smith Apple, Black Truffle, Lovage and Hazelnut

Winter Leaf & Truffle Salad....22 Beaufort Cheese, Crisp Root Vegetables, Walnuts, Winter Truffle Dressing



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#### MAINS

Roast Wild Turbot...54

Smoked Bone Marrow Agnolotti, Jerusalem Artichoke, Pickled Mushrooms

Wild Sea Bass....46

Cornish Squid, Onion Squash, Potato & Saffron Purée, Red Wine Dressing

Whipped Ricotta Tortelloni....36

Artichoke, Delica Pumpkin, Sage, Pine Nuts, Aged Pecorino

Loin of Venison....48

Fondant Roscoff Onion, Hazelnut, Lovage Pesto, Candied Kumquats

Hereford Beef Tournedos....68

Foie Gras, Mushroom, Nasturtium, Salsa Verde

Scottish Partridge....39

Braised Kale, Parsnip, Vin Jaune Pickled Pears, Game Toast

Pheasant & Pigs Trotter Pie...38

Celeriac, Pancetta, Girolles, Buttered Kalettes, Chestnuts

Peter Hannan's Côte de Boeuf for Two....60pp

Bearnaise, Creamed Spinach, Salsa Verde

## FROM THE TROLLEY

Salt Aged Beef Wellington for Two....80pp Pomme Purée, Wild Mushrooms, Red Wine, Black Truffle \*Upgrade to Istrian White Truffle...35pp

Whole Cornish Dover Sole....80

Brown Butter, Shrimp, Lemon, Capers

# TRUFFLE

Hot Buttered Noodles

30 Months Aged Parmesan, Istrian White Truffle....55

Add Wiltshire Black Truffle....10

Add Istrian White Truffle....35

## SIDES....8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad | Brussel Sprouts with Bacon and Chestnuts | Braised Red Cabbage | Sandy Carrots and Sunflower Seeds |

