

Dinner Menu
Gluten Free
£80.00

Fennel pollen & lemon creme fraiche, garden peas, pea granita

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Roast vine tomato & red pepper soup, basil pesto
King oyster mushroom katsu curry, kimchi, Asian salad
Duck & leek terrine, English cherries, gluten free toast
Ceviche of Orkney scallop, Isle of Wight tomato, basil, sauce vierge

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Pea & pinenut risotto, goat's cheese brûlée, fresh peas
Native lobster, garden courgette, Porthilly sauce
Assiette of Langar lamb, English peas, Mexican spices, tomato
Harker's fillet of beef, crispy sweet bread, grilled baby leek, romesco (£8.00)

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Sides

Roast Jersey Royals, Café de Paris butter - £9.00
Paul Smith hedgerow salad, shaved Winchester - £6.50

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Garden gooseberry fool & lime granita

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Bitter chocolate, Amalfi lemon & mascarpone ice cream
Selection of Langar Hall sorbets
Seasonal fruit salad
Raspberry souffle, Wollaton honey, hay ice cream (£5.00)
Selection of British cheese, homemade chutney & crackers (£7.50)

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Selection of Newby tea or Stewarts coffee, petit fours - £7.50

Some dishes may contain nuts. Please advise the waiter of your allergies. 12.5% service charge is added to your bill.

Please inform reception if you would prefer not to pay this. Local game may contain shot

