

Dinner Menu

£80.00

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

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Twice baked cheese soufflé

King oyster mushroom katsu curry, kimchi, Asian salad

Duck & leek terrine, English cherries, sourdough croutons

Ceviche of Orkney scallop, Isle of Wight tomato, basil, ajo blanco

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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, Langar croutons - £6.50

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Garden gooseberry fool & lime granita

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Bitter chocolate, Amalfi lemon & mascarpone ice cream

Amaretto brioche, nectarine, apricot stone ice cream

Nottingham strawberry & custard tartlet, elderflower sorbet

Raspberry soufflé, 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

