

The Lantern Room

À la carte

From the Pantry

Lincolnshire Eel, Apple & Horseradish Croustade
Mrs Kirkham's Cheesy Doughnut, Marmite, Fermented Garlic
Smoked Cods Roe Taramasalata
Virtuous Ale Sourdough, Whipped Pork Fat & Ampersand Dairy Butter

From the Larder

Guinea Fowl, Smoked Ham & Black Pudding Galantine, Waldorf Salad	14
Wye Valley Asparagus, Cacklebean Yolk, Tunworth, Smoked Coppa Ham	12
Hand Dived Orkney Scallop, Peanut, Finger Lime, Thai Green Curry	14
Citrus Cured Trout, Blood Orange, Fennel & Crème Fraiche	12

From the Stove

Honey Glazed Yorkshire Duck & Parfait, Beetroot, Berries & Lemon Thyme	34
Spiced & Roasted Monkfish, Cauliflower, Pickled Grapes, Bombay Mix	34
Salt Aged Herefordshire Beef Fillet, Maitake & Bourguignon Sauce	36
Wild Garlic & Ricotta Cappelletti, White Asparagus, Morels & Black Truffle	30

Heritage Molyneux Kales, Manor Ranch Dressing	5
Baby Ratte Potatoes, French Dressing, Garden Herbs	6
Purple Sprouting Broccoli , Maple Nduja & Pumpkin Seeds	5

From the Pastry

Valrhona & Tonka Bean Ganache, Sour Cherry, Pistachio Ice Cream	10
Forced Harbinger Rhubarb & Madagascan Vanilla & Meringue	8
Coconut, Mango & White Chocolate Bavarois, Passion Fruit & Lime Sorbet	8
Artisan Cheeses from The Courtyard Dairy, Crisp Breads & Preserves	15

Nespresso Coffee & Sweets