

To Begin

Chef's homemade soup of the day (v, g/f)

Grilled goats cheese mousse, salt baked beetroot, beetroot gel,
pesto, toasted pine nuts

Home cured dill gravadlax, lemon and dill crème fraiche,
toasted cereal baguette

Pan seared king prawns, chilli jam, pineapple salsa,
crispy onions

Smoked duck breast, duck pate, red onion marmalade,
pickled carrot ribbons, melba toast

To Follow

8oz ribeye steak, vine tomato, field mushroom, triple cooked chunky chips,
rocket and parmesan garnish

Pan roasted chicken breast, wild mushroom and pancetta tagliatelle,
braised baby leeks, chicken crackling

Braised leek, brie and mushroom strudel, sauteed new potatoes,
rocket, cranberry and tomato sauce

Roast North Sea cod, Jerusalem artichoke, beetroot, butternut squash and kale,
potato gnocchi fricassee

Marinated venison, wholegrain mustard mash, peppered savoy cabbage,
red currant jus

To Finish

Dark chocolate pave, caramelised banana, honeycomb ice cream, honeycomb

Champagne jelly, roasted pear, pear chutney, honey ice cream

Orange cheesecake, candied orange ice cream, chocolate sauce

Baileys affogato, amaretti

Selection of local and continental cheeses,
grapes, celery, crackers & Chaloner Estate chutney

After dinner coffee

Cafetiere of coffee or pot of tea, served with petit four

Liqueur coffees – priced individually

One course - £30.00

Two courses - £40.00

Three courses - £50.00

Three courses with coffee and petit four - £54.50

After dinner drinks from The Safe

Select an after-dinner drink from our fine and unusual whiskies, brandies and wines or from our craft gin selection. Then enjoy your favourite whilst relaxing within the Inner Hall or Drawing Room following dinner.

Built as a muniment room where the deeds for the estate were once kept,
this Chubb safe has been lovingly transformed into a magnificent liquor room.

If you have any questions regarding our ingredients or have a food allergy or intolerance, please inform your server before you order your meal or drinks. The allergy information relates to ingredients deliberately present in our dishes. It has been provided by our suppliers and all reasonable steps have been taken to ensure information is accurate. If you are sensitive to the traces of allergens, we are unable to guarantee that any of our foods are suitable for you.

