



£95 FEASTING MENU

SPRING 2022 SAMPLE MENU

In our private room, which is upstairs and separate from the main restaurant, we serve a Feasting Menu for the whole table, rather than an à la carte offer. We find this suits the convivial and festive atmosphere of our first floor Victorian dining room but, of course, we can cater to any dietary requirements or particular guests and adjust accordingly.

£95 per person

FIRST COURSES & SNACKS

Crispy Lindisfarne Pacific oyster, oyster emulsion
Mangalitzta shoulder croquette, black pepper mayonnaise
Sourdough, Jersey butter
Smoked cod's roe, friggiteilli, espelette
Middle White pork and pistachio terrine, house pickles, kernel mustard
Burrata, monks beard, preserved lemon
Pollock crudo, fennel, fine herbs

FISH COURSE

Brixham turbot, pomelo and trout roe sauce, dulse

MAIN COURSE

The centrepiece of the feast is a cut of meat prepared that day by our in-house butchery. Please select one of the following or, if you would like a platter of all three meats, this can be arranged for a £15 per person supplement.

Hereford sirloin
Swaledale lamb leg steak
Tamworth pork chop
All three meats (£15 per person)

Jersey royals, chives
Cauliflower, pistachio, golden raisin

OPTIONAL CHEESE COURSE

A plate of peak condition cheeses from the QCH shop (£15 per cheese plate)

DESSERT FOR THE TABLE

Crème brûlée