

the FINE DINING MENU

STARTERS

Cured and braised lambs belly, goats curd, pea shoots and broad bean pesto

Charred pear and pickled walnut salad with Oxford Blue cheese, sourdough and bitter leaves (V)

Baked potato soup with sautéed leeks, shaved truffle and chive oil (V)

Super food salad of quinoa, peas, broad beans, pickled red onions, bell peppers and baby spinach (V)

Smoked fish terrine, curry emulsion, rye bread and coriander cress

Roasted king scallops with broccoli purée, crisp pancetta and roasted baby onions

Twice baked sun blushed tomato, basil and feta soufflé, rocket salad and olive dressing (V)

Chicken liver parfait, apple and saffron chutney, sultana purée and brioche

Salt and pepper king prawns with Israeli cous cous, pickled carrot and galangal salad, avocado purée

Star anise scented slow cooked 'Dingley Dell' pigs cheek salad with Kimchi and sesame dressing

Olive oil poached salmon fillet with dill crust, marinated cucumber, sea herbs and lemon dressing

Buffalo mozzarella, Heritage tomato and Kalamata olive salad with basil crumb and toasted pine nut dressing (V)

Spiced butternut squash soup with chorizo and cumin crackers

Home cured beef fillet carpaccio with celeriac remoulade, smoked tomato chutney, pistachios and watercress

Smoked Scottish salmon and watercress tart with lemon and lime jelly, endive and sorrel crème fraiche



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MAIN COURSES

Barbary duck breast, cooked pink, with confit leg 'sausage roll', date purée, Parmentier potato and red wine jus

Roast fillet of British beef with slow cooked 'Jacobs' ladder' (short rib), roast onion purée, chateau potatoes and beer gravy

Poached and roasted maize fed chicken with soft herb polenta and wild mushroom fricassée

Rack of Cornish lamb with 24 hour braised lamb shoulder, caramelised onion mash and rosemary jus

Roasted turkey escalope filled with prosciutto and Emmenthal cheese, coated in a sage crumb with parisienne potatoes and roasted red pepper sauce

Pan seared rib-eye of beef with watercress and rocket crushed new potatoes, Oxford Blue cheese sauce and crispy onions

Dingley dell' pork fillet Wellington with wild mushrooms duxelle, confit potato and cider apple gravy

Breast of chicken stuffed with truffled baby leeks and Oxford Isis cheese, pommes purée and Chablis cream sauce

Lamb rump marinated in yoghurt and tamarind with spiced butternut purée, saffron potato and coriander lamb jus

Guinea fowl breast with confit leg bubble and squeak, sherry jus and sautéed Portobello mushroom

Chicken breast wrapped in prosciutto with a leek, saffron and Parmesan risotto and chicken foam

Plaice fillet filled with smoked aubergine and Romano peppers, basil crumb, confit lemon potatoes and tomato sauce

Roasted sea bream with crab beignet, roasted Heritage carrots and spinach cream sauce

Chermoula marinated 'Loch Duart' salmon fillet with herb fregola, sun blush tomatoes, rocket and a lemon and sesame dressing



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VEGETARIAN MAIN COURSES

Roasted red pepper, butternut squash and spinach ragù with orzo and Parmesan

Warm beetroot and Oxford Blue cheese tart, purple potato and pickle

blackberries

Roasted Mediterranean vegetables with gnocchi, rocket and truffle sauce with a Parmesan tuile

Caramelised cauliflower risotto with cauliflower steak, crispy hens' egg and raisin dressing

Goats' cheese and chive croquette with a pea, broad bean and wild mushroom fricassée

Feta, olive and courgette polenta cake with a Heritage tomato and herb salad

Butternut squash and baby leek tart with sautéed spinach and a shallot cream sauce

Roasted capsicum filled with Moroccan spiced vegetable and lentil tagine

All main courses are served with fresh seasonal vegetables



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DESSERTS

Apple and vanilla panna cotta with vanilla marshmallow, Bramley jelly and apple crumble sorbet

Passion fruit cheesecake with mango salad and mango sorbet

Iced 'Finmere' honey parfait, fresh raspberries, sticky fennel with vanilla and warm oatcake crumb

Dark chocolate mousse, espresso foam and hazelnut praline

Baked egg custard tart with elderflower syrup and basil marinated strawberries

Set Limóncello cream with raspberry sorbet, lavender meringue and amoretti crumb

Hot chocolate and salted caramel truffle fondant, raspberry sauce and pistachio ice cream

Caramelised apple tart with roasted hazelnuts and crème de cassis sorbet

White chocolate and coconut mousse with lemongrass gel and green tea meringue

Trio of raspberry desserts (Prosecco and raspberry jelly, raspberry and vanilla tart and raspberry sorbet) with raspberry coulis

Tonka bean crème brûlée with macerated strawberries, strawberry sorbet, mint glass and shortbread

Dark chocolate and Dulce de Leche tart, kumquat compote and chocolate soil

Blackberry panna cotta, pistachio and honey cake and blackberry gel

Trio of chocolate desserts (triple chocolate brownie, dark chocolate mousse and white chocolate ice cream) with orange syrup

Sauternes jelly with poached grapes, citron sorbet and pecan crumble

Freshly brewed coffee, tea, fruit infusions & petit fours

