



**Chef
Simon
McKenzie**



In-home dining menu **Spring 2026**

Starters

POTATO GNOCCHI & GOATS CURD

Leek & Wiltshire Truffle Velouté, Aged Parmesan & Toasted Hazelnuts

CHICKEN & CRAYFISH RAVIOLI

Baby Gem, Smoked Bacon & Hazelnuts, Shellfish Bisque

THAI GREEN RISOTTO, ROAST HAKE

Mango, Toasted Almonds & Shaved Coconut

BRIXHAM CRAB TART

Granny Smith, Artichokes, Radish, Soya & Pink Grapefruit

SLOW COOKED CREEPY CARVER DUCK

Sweet Potato, Truffle Honey, Smoked Duck, Earl Grey, Savoury Granola

POACHED SCOTTISH SALMON

Pickled Beetroot, Cucumber, Horseradish & Lemon

ENGLISH ASPARAGUS

Roast Onion, Apple, Ocietra Caviar, Watercress & Slow Cooked Egg

Mains

RUMP OF CUMBRIAN LAMB, BRASIED LAMB SHOULDER

Thousand Layer Potatoes, Grelot Onion, Tomato & Olives, Garlic & Shallot

LOCAL VENISON LOIN

Baked Celeriac, Braised Carrots, Venison & Chestnut Bonbon, Pickled Beetroot

LINE CAUGHT SEA BASS

New Potatoes, Fennel, Mussels, Saffron Gnocchi & Shellfish Broth

ROAST FREE RANGE GUINEA FOWL, CRISP THIGH

Pommes Purée, Hispi Cabbage, Wild Mushroom, Wiltshire Truffle & Bacon Fricassee

ROAST LINE CAUGHT TURBOT

Creamed Pasta With English Asparagus, Pancetta, Crisp Chicken & Watercress

ROAST HALIBUT, PRESSED BELLY PORK

Creamed Leeks, Chorizo, Confit Potatoes, Tenderstem, Apple & Roasting Juices

DRY AGED FILLET OF BEEF

Braised Beef Cheek, Heritage Carrot, Beetroot, Mushroom & Truffle Tart
(£6 supplement per person)

Desserts

BLACKBERRY, JELLY & CUSTARD

Apple, Pistachio & Brandy Snap

TREACLE TART

Molasses, Amaretto, Almond Praline, Coffee & Vanilla Cremeaux

ROAST APPLES

Shortbread, Toffee Popcorn, Sesame Biscuit, Chestnut Mousse

WHIPPED CHOCOLATE & HAZELNUT

Muscovado, Glazed Pear, Yogurt & Cherries

'TIRAMISU'

Masala Ice, Muscovado Sponge, Espresso & Mascarpone

VANILLA CREME BRULEE

Carrot Cake, Toasted Walnut Ice Cream & Rum & Raisin

PINEAPPLE TART TATIN

Spiced Rum & Raisin, Coconut Mousse & Lime Panna Cotta

Dietary & Alternative Dishes

Vegan, vegetarian or dishes to fit specific needs are available on request.

Equally, our approach to your menu is that it is very much your event and your menu and we are happy for you to adapt dishes, make suggestions or request favourite dishes which we will happily include wherever possible.

