TUDOR FARMHOUSE

Dinner Menu

Starters

Dorset Crab, emulsion, cucumber, yuzu, cracker £15

Chicken Liver Parfait, plum, brioche, chestnuts £13

Sloe Gin Cured Salmon, avocado, orange, chicory, fennel £13

Ham Hock Terrine, walnut, parsley, kohlrabi £13

Salt Baked Celeriac, apple, mushroom, truffle, celery V £12

Heritage Beetroot, beer, horseradish, balsamic VG £11

Main Courses

Raglan Black Mountain Lamb, boulangère, shallot, black garlic, leek £35

Monmouthshire Free Range Pork, hispi, pear, parsnip £32

Sole, miso, shitake, daikon, seaweed £32

Pan Fried Stone bass, broccoli, fennel, bisque £29

Wild Mushroom Risotto, Italian cheese, ketchup, toasted yeast flakes V £24

Butternut Squash, lentils, sage, pumpkin seeds, pomegranate VG £22

Side Dishes £5.25

Skin on fries
Buttered new potatoes
Howley's honey roasted roots
Tenderstem Broccoli
Garlic buttered mangetout
Mini loaf of stout bread & cods roe

A full list of allergens is available on request. Please inform us of any dietary requirements. All our fish is caught in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Pigeon may contain shot.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.

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Dessert Menu (with suggested wine pairings)

Black Forest Trifle, cherries, chocolate, toasted almonds, mascarpone cream £10
Mt. Horrocks Cordon Cut Riesling 2024 (100ml) *£13*

Chocolate Cremeux, yuzu, ginger, matcha £10
Torres Floralis Moscatel Oro NV 2015 (100ml) *£9*

Banoffee, Dulce de leche, sorbet, banana, mascarpone £10
Pedro Ximénez NV (El Candado) (100ml) *£10.5*

Soufflé, oat crumble, blackberry, sorbet £10
Château Garonelles Sauternes 2023 (100ml) *£12*

Artisan Cheese, savoury crackers, celery, grapes, pear and ginger chutney £15
Tanners Ruby Port LBV (50ml) *£8*

Pineapple Carpaccio, coconut, passionfruit VG £10
Mt. Horrocks Cordon Cut Riesling 2024 (100ml) *£13*

Coffee and Petits Fours £4.75
Americano, Latte, Cappuccino, Espresso, Cafetière

Loose Leaf Tea £4.75
Organic First Flush Darjeeling, Canton English Breakfast, Organic Earl Grey, Organic Whole Leaf Peppermint, Organic Chamomile Flowers, Red Berry and Hibiscus, Organic Wild Rooibos

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