

THE CONSERVATORY RESTAURANT

2 courses - £35 / 3 courses - £42 (plus sides)



ENTRÉES

Beef beignets

Fillet of beef enhanced with smoked paprika in tempura batter, sweet & sour sauce, pickled vegetables (2,4)

Pan fried breast of quail

Black & white quinoa, chestnuts, wilted spinach, crispy pancetta & white onion purée (10)

Prawn & local crab tian

Bound with bisque mayonnaise served with mango, avocado & endive salad dressed with coriander oil (4,9)

Heirloom Caprese salad

Bocconcini mozzarella balls with pickled heirloom tomatoes, torn basil (7)

MAINS

Pan seared loin of pork

Caramelized garlic, sautéed savoy cabbage, dauphinoise potato, apple purée & pork jus (7)

Roasted rack of lamb

Chorizo, ratatouille, fondant potato, garlic & thyme croutons, anchovy emulsion (2,9,14)

Pan seared sea bream

Charred Hispi, sweet potato Parmentier & tarragon cream sauce (7)

Butternut, lentil & cauliflower pithivier

roasted root vegetables & butternut purée (2,4)

SIDES £4.95 each

Mixed leaves with house dressing | Heritage tomatoes & pickled shallots
Tender stem broccoli with garlic & chili | Green beans with garlic butter
Buttered new potatoes | Fries

DESSERTS

Blackberry clafoutis

Vanilla ice cream (2,4,7)

Milk & white chocolate Bavarian cream

Raspberries & Madeleine biscuit (2,4,7)

Mango & strawberry terrine

Elderflower jelly, strawberry, basil, white balsamic & black pepper broth

Continental & English cheese board

Grapes, celery, chutney, malt bread & lavash biscuits (1,2,4,7,14)

You are welcome to retire to the lounge for tea, coffee, and petit fours

PLEASE ADVISE YOUR SERVER ABOUT ANY DIETARY REQUIREMENTS PRIOR TO YOUR MEAL

Allergens: 1 Celery | 2 Cereals containing Gluten | 3 Crustaceans | 4 Eggs | 5 Fish | 6 Lupin | 7 Milk
8 Molluscs | 9 Mustard | 10 Nuts | 11 Peanuts | 12 Sesame Seeds | 13 Soya | 14 Sulphur Dioxide