

To keep it simple, we have created two menus to choose from, The Clarendon and The Dover. Each menu is a traditional 3 course meal made up of some of our favourite dishes and seasonal specials. Each menu has vegetarian or vegan options on it and please do let us know upon booking of any other allergens so our chefs & team are fully aware.

FESTIVE SEASON SET-MENU

The Dover, £45

Starters

TRUFFLED ASPARAGUS,
MUSTARD DRESSING, PARMESAN, CROUTONS, SEASONAL LEAVES

CHICKEN LIVER PATE,
PORT AND REDCURRANT JELLY, TOASTED BRIOCHE

PEA & MINT SOUP, SOURDOUGH CROUTONS

Mains

CHICKEN & ROOT VEGETABLE TART WITH SHORTCRUST PASTRY,
MUSHROOM SAUCE

BUTTERNUT SQUASH & RICOTTA RAVIOLI,
TOASTED CASHEWS, CRISPY SAGE, PARMIGIANO REGGIANO

BEEF BOURGUIGNON, SLOW COOKED SHOULDER OF BEEF,
ROOT VEGETABLES, POTATO PUREE

Dessert

STICKY TOFFEE PUDDING,
CLOTTED CREAM ICE CREAM

COCONUT ICE CREAM, (VG)
FROZEN MANGO, PASSION FRUIT, SHORTBREAD RING

STEWED APPLE CRUMBLE,
VANILLA ICE CREAM

FESTIVE SEASON SET-MENU

The Clarendon, £65

Starters

BURRATA, ROCKET PESTO,
CONFIT CHERRY TOMATOES, PINE NUTS, SOURDOUGH NIBS

HAND-DIVED SCALLOPS AU GRATIN

STEAK TARTARE, CHOPPED DRY-AGED BEEF,
TRADITIONAL GARNISH, ORGANIC EGG YOLK

Mains

PAN ROASTED SALMON,
TENDERSTEM BROCCOLI, TARRAGON SAUCE,

RACK OF LAMB,
ASPARAGUS, PAN ROASTED NEW POTATOES

SPICED CAULIFLOWER STEAK, CHICKPEA & TAHINI SAUCE
WITH BABY COURGETTE, PRESERVED LEMON, PINE NUTS

Dessert

CHOCOLATE BROWNIE, CARAMELISED BANANA,
CRUSHED PEANUTS, CARAMEL

CHOCOLATE PANNA COTTA, BLACKBERRY & LAVENDER ICE CREAM,
BLACKBERRY MOUSSE (VG)

ETON MESS, MERINGUE SHARDS, PASSION FRUIT COULIS,
RASPBERRIES, WHIPPED CREAM