

# Dog house Dinner Menu £95 per person

## Starters

A selection of starters for the table to share using the best in season and from the Estate

Or choose from one of the following

### SMOKED HAM HOCK

Pressing of smoked ham hock, pickled, garden vegetables, piccalilli, sourdough toast

### HERITAGE TOMATOES

Heritage tomatoes, Barata, soft herbs, olives, basil oil

### FALLOW DEER

Fallow deer carpaccio, roast beetroot, pickled king oyster mushroom, mustard

### CHALK STREAM TROUT

Chalkstream trout, dill crème fraiche, celeriac, apple, celery cress

## Mains served family style

### ROASTED SADDLE OF WEST WOODHAY LAMB & CONFIT SHOULDER

Garlic & garden rosemary roast potatoes, sauteed tender stem broccoli, lamb fat carrots, lamb jus

### DRY AGED STOKES MARSH FARM TOMAHAWK, OR CHATEAUBRIAND

Garlic butter, confit garlic, slow roast cherry tomatoes on the vine, triple cooked chips, spinach avocado salad, honey & mustard dressing, bearnaise and brandy peppercorn sauce

### ROAST FALLOW DEER LOIN, HERB CRUMB,

Confit shoulder, spring onion mash, braised red cabbage, balsamic glazed garden beetroot, venison jus

### ROAST HALIBUT, HALIBUT SCAMPI,

warm tartare sauce, buttered Cornish sea vegetables, shoestring fries

## DESSERTS

### APPLE TARTE TATIN,

caramel sauce, vanilla ice-cream

or

### LEMON TART

Raspberry sorbet

or

### WARM BASQUE CHEESE CAKE

clotted cream & raspberries

or

### ASSIETTE OF DESSERTS

Followed by

BRITISH CHEESEBOARD, ARTISAN BISCUITS, HOUSE CHUTNEY & GRAPES