

## Starters

### **Mackerel** £9

Charred Mackerel Gravadlax, Pickled Strawberries, Compressed Gariguettes, Wasabi Foam, Dashi

### **Duck** £10

Pickled & Spiced Duck Breast, Curried Quinoa, Charred Pineapple, Pineapple & Chilli Jam

### **Foie Gras** £12

Searred Foie Gras, Feuille De Brick Pastry, Rhubarb Ketchup, Pickled Oakley Hall Rhubarb, Smoked Trout Rillettes

### **Asparagus** £9

Wye Valley Asparagus, Spinach Purée, Confit Hens Yolk, Wild Stockbridge Mushrooms, Brioche Crumb, Hollandaise Sauce, Parmesan Crisps

### **Gurnard** £9

Tarragon Poached Cornish Gurnard, Red Pepper & Tomato Salsa, Sea Vegetables, Goats Curd Bon Bon, Mango Purée

## Mains

### **Lamb** £27

Surrey Lamb Cannon, Pané Breast, Salt Baked Celeriac, Baby Carrots, Pommes de Terre

### **Beef** £32

28 Day Aged Thatcham Fillet of Beef, Braised Shin, Watercress Purée, Crispy Shallots, Nasturtium, Glazed Roscoff Onions, Pickled Girolles, Bone Marrow Jus

### **Pork** £24

Pancetta Wrapped Loin of Pork, Pressed Belly, Micro Fondant Potatoes, Cep Mushroom Purée, Kale, New Forest Mushrooms, Cider Jus

### **Trout** £22

Test Valley Trout, Sautéed Chard, Carrot Purée, Sea Vegetables, Baby Turnips

### **Shallot** £22

Confit Shallot Tart Tatin, Honey Truffle Goats Cheese Mousse, Beetroot Textures, Friche Salad

## Sides

Crispy Onion

Oakley Salad

Cauliflower Cheese

Super Green Market Veg

Sautéed New Potato & Chive

Tenderstem Broccoli with Chilli & Garlic

Sautéed French Beans with Almond & Shallot

£4.50 Each

## Desserts

### **Chocolate Bomb** £9

Chocolate Bomb, Dark Chocolate Mousse, Caramelised Hazelnut, Cardamom Ice Cream, Chocolate Sauce

### **Rhubarb** £9

Oakley Hall Strawberry Cheesecake, Poached Rhubarb, Marinated Strawberries, Rhubarb Tuile, Vanilla Ice Cream

### **Soufflé** £11

Passion Fruit Soufflé, Mango & Lime, Banana Ice Cream, Passionfruit Sauce

### **Cheese** £10

Selection of Local Cheeses served with Homemade Fig Chutney, Walnut Bread, Pecans, Truffle Honey & Quince Paste

### **Raspberry & Mint** £9

Vanilla Raspberry Mint, Raspberry Mint Sorbet, Caramelised Pistachios & White Chocolate Crèmeux

~~~~~oOo~~~~~

### **Petit Fours** £3.50

Malakoff, Nougat, Milk Chocolate Tonka Truffles, Blood Orange Macaroon

### **Coffee or Tea** £3.95



Two AA Rosettes for  
Culinary Excellence

Dinner inclusive bedroom package food allowance is:

*£40.00 per person*

Dinner allowance excludes beverages and is only available for Glasshouse Restaurant food. Any overage is to be paid for on departure.

All of our food is prepared at the time of ordering and to the highest possible standard. However, it is prepared in a kitchen where gluten, nuts and dairy are present. For a complete allergen chart, please ask a member of staff.