

Donnington valley

À la carte menu

To Start

Ceviche of Sea Trout , bronze fennel, watercress, wasabi gel and garden radish	9.75
Pressed Corn Fed Chicken , curried onions, land cress, Bombay mix and coriander vinaigrette	7.95
Scorched Cornish Mackerel , shaved carrot, smoked mackerel, candy beetroot and horseradish oil	7.50
Spiced Goats Curd , old English beetroot, pickled celeriac and candied walnuts	7.50
Crispy Cackle Bean Egg , rectory asparagus, buttered spinach, hazelnuts and bacon crackling	6.95
Isle of White Tomatoes , rocket leaves, olive crumb, balsamic and basil crisp	7.25
Wild Wood Pigeon , aged bresola, smoked mayonnaise, ice lettuce and parsley gel	8.25

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To Follow

Grilled Cote De Boeuf , grilled mushrooms, roasted tomato and baked onions	58.00 (for two)
Scorched Cod Fillet , shallot tartlet, pea emulsion, bok choy, wild garlic pesto and potato vinaigrette	21.00
Tarragon Poached Chicken , creamed potato, onion tobacco, capers, parsley and brioche crumble	18.95
Romano Pepper Cannelloni , spiced cumin quinoa, mango chutney, crushed almonds and coriander	17.00
Assiette of Berkshire Lamb , tomato relish, galette potato, aubergine and aged parmesan	21.00
Creedy Carver Duckling , candy beetroot, roasted hispi, orange oil and pistachio crumb	22.00
Newlyn Lemon Sole , Devon scallop, garlic soubise, Wye Valley asparagus and grilled gem lettuce	21.50
Butter Poached Loin of Beef , baked onion, mushroom ketchup, lovage and bone marrow	32.50
Cornish Bream Fillet , shaved fennel, samphire grass, spinach, crayfish and Jersey royals	19.50
Wye Valley Asparagus , aged parmesan gnocchi, spinach, courgette and rocket pesto	17.75
Grilled Exmoor Rib Eye , baked mushroom, herbed tomato and watercress salad	28.50