THE DRAWING ROOM

Restaurant Night

Wednesday 18th November 2026

2 courses £28.50, 3 courses £33.75

6.30pm arrival, 7pm dinner is served

Chef's selection of nibbles to start

Starters

Wild mushroom & thyme veloute, buttermilk shallot ring

Steamed Razor clam, brown shrimp, peanuts and samphire

Smoked salmon, crab & avocado, lime and horseradish mayonnaise

Boneless chicken wings, chicken popcorn, sweetcorn puree, crispy bacon crumb

Main Courses

Slow roasted BBQ beef brisket, suet dumpling, smoked bacon gravy

Parmesan crusted cod loin, roasted heritage tomatoes, cauliflower & chorizo

Fillet of pork, black pudding, sausage bon bon, sage & mild mustard cream

Pan seared chicken, filled with brie and cranberry, finished with a silky cream sauce

All served with tenderstem, hassleback potatoes, winter heritage carrots, roasted baby gem lettuce

Desserts

Mississippi sticky mousse, chocolate soil & crumb

Deconstructed mango cheesecake, pineapple salsa

Nutmeg custard tart, cherry brandy compote

Gingerbread milk rice pudding, served with warm cherries cooked in brandy

Selection of cheeses, celery, frozen grapes, chutney and biscuits

Tea and coffee

Please notify your server of any food allergies, intolerances or other dietary requirements before placing your order.