

the dining room

charcuterie from the manor aged carrot, exmoor
caviar eel, citrus aigre-doux

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smoked cream tofu, marinated salmon, trout roe

«risotto» chorizo, scallop tortellini black
halibut, yuzukosho

beef from the manor, kimchi salad,

nashi pear

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chocolate, buttermilk, chamomile sheeps yoghurt,
sansho pepper, ginger lemon & eucalyptus