



## STARTERS

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### ROASTED & PICKLED BABY BEETROOTS

*Spiced Granola, Burnt Apple, Goats Curd*

### CREAMY BURRATA

*Butternut, Pumpkin Seed & Sage Pesto, Beet Leaves*

### HOMEMADE SALMON GRAVLAX

*Whipped Horseradish, Sourdough Croutes*

### FRENCH ONION SOUP

*Gruyere Toast*

## MAINS

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### CONFIT PORK BELLY

*Estate Apple Sauce, Savoy, Black Pudding Crumb*

### SEA TROUT

*Pak Choi, Bean Sprouts & Mange Tout, Curry Sauce, Coconut*

### AUTUMN MUSHROOM TAGLIATELLE

*Thyme Cream, Pecorino*

### PUMPKIN RISOTTO

*Sage Crumb*

## PUDDINGS

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### MATCHA TEA PANNA COTTA

*Lychee, Sesame Brittle*

### WARM CHOCOLATE FILLED BOMBOLINI

*Hazelnut Ice Cream*

### DARK CHOCOLATE NEMESIS TORTE

*Malt, Pistachio Ice Cream*

### COFFEE & WHITE CHOCOLATE CRÈME BRÛLÉE

*Biscotti*

## SIDES

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Koffman Fries | Koffmann Chunky Chips | Crushed New Potatoes, Soured Cream, Chives  
Cauliflower Cheese | Roasted Courgettes, Chimichurri Sauce | Retreat Mint Salad  
Green Beans, Garlic Aioli, Flaked Almonds

£6

*All prices include VAT. A discretionary 12.5% service charge will be added to your bill.  
Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you  
with any allergen information you need.*