



RYCROFTE'S
RESTAURANT · COFFEE · BAR

SET MENU

3 COURSES - 55 per person

STARTERS

**WHIPPED GOAT'S CHEESE,
HEIRLOOM TOMATOES & KUMQUAT**
Lightly- whipped goat's cheese served
with seasonal heirloom tomatoes,
finished with bright, citrusy kumquat
(D / GL / SU)

**GRAVADLAX, SMOKED CRÈME
FRAÎCHE & COMPRESSED APPLE**
House-cured gravadlax paired
with silky smoked crème fraîche
and crisp compressed apple,
offering a refined balance of
smoke, salt, and sweetness
(F / D / SU)

**GUINEA FOWL, PURPLE CARROT
& TARRAGON DEMI-GLACE**
Succulent guinea fowl with slow
Cooked purple carrot, complemented
by a rich tarragon-infused demi-glaze
(D / SU / CE)

**VEGAN TOMATO SOUP, HERB OIL
& VEGAN SCONES (VG)**
A smooth, slow-roasted tomato
soup finished with aromatic herb
oil, served alongside warm
vegan scones
(SU)

MAINS

**DUCK BREAST WELLINGTON,
BLACK KALE & BURNT CELERIAC**
Tender duck breast wrapped in crisp pastry,
served with sautéed black kale and smoky
burnt celeriac purée
(E / D / GL / CE)

**PAN-SEARED COD, JERUSALEM
ARTICHOKE, SALSIFY & CITRUS OIL**
Perfectly seared cod with creamy
Jerusalem artichoke, delicate salsify,
and a fragrant citrus oil
(F / D)

**7oz RIB-EYE, FONDANT POTATO,
GREEN ASPARAGUS & PEPPERCORN SAUCE
(SUPPLEMENT +5)**
Grilled rib-eye steak served with golden
fondant potato, seasonal green
asparagus, and classic peppercorn
sauce
(D / SU / CE)

**SEASONAL RISOTTO,
LORD OF THE HUNDREDS CHEESE &
HERB OIL (V/VG AVAILABLE)**
Creamy seasonal risotto finished with
locally sourced Lord of the Hundreds
cheese and fresh herb oil
(D)

DESSERTS

ETON MESS CLASSIC
Combination of crushed meringue, fresh
berries and softly whipped cream
(E / D)

**APPLE CRUMBLE &
BUTTERMILK ICE CREAM**
Warm spiced apple crumble served with
smooth, tangy buttermilk ice cream
(D / E / GL)

**MOUSSE AU CHOCOLAT &
SALTED CARAMEL**
Rich dark chocolate mousse paired with
silky salted caramel for the perfect
Sweet-salty finish
(E / D / GL)

**FRUIT SALAD, VEGAN MERINGUE
& MINT (VG)**
Fresh seasonal fruits served with crisp
vegan meringue and cooling mint

INSPIRED BY SIR JOHN RYCROFTE, THE ROYAL HOUSEHOLD'S
SERGEANT OF THE LARDER TO HENRY VII AND HENRY VIII, SERVING BOLD BRITISH CUISINE WITH
AN INVENTIVE TWIST

(V) VEGETARIAN • (VG) VEGAN

(GL) cereals containing gluten, (CR) crustaceans, (E) eggs, (F) fish, (PE) peanuts, (SO) soya, (D) milk, (N) nuts, (CE) celery,
(MU) mustard, (SE) sesame seeds, (SU) sulphur dioxide and sulphites, (LU) lupin, and (MO) molluscs.