

## **Mess Restaurant**

*We cook with some of the finest produce from Wiltshire and the UK.  
The fisherman's catch and local farmers produce dictate the daily changing evening menu with seasonal products at their peak of freshness and flavours.*

### **Four courses**

**£55.00**

#### **On the Table**

*Sourdough bread with Ivy house farm butter*

### **First courses**

*Lancashire Seddon leek and smoked haddock soup,  
with Bantam egg and crumbled Bury black pudding*

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*Clay baked Crapuadine beetroot with Cornish crab,  
lavender honey emulsion, toasted rye crumbs*

### **Main course**

*Cornish cod with confit Cheshire tomatoes, Summer beans,  
courgette and rosemary finished with a seaweed butter sauce*

*Or*

*Roast Castelemead chicken flavoured with lovage,  
braised barley with English peas and broad beans,  
Wiltshire truffle and roasting juices vinaigrette*

### **Dessert**

*Burnt Cambridge cream with Ansty farm Strawberries,  
iced elderflower and vanilla olive oil*

### **"Great British cheese"**

*May be taken as a course before or after the dessert"  
(Supplement £12.50pp)*

**Four courses**

**Vegetarian and plant based menu**

**£55.00**

**On the Table**

*Sourdough bread with Ivy house farm butter*

**First courses**

*English broad bean and pea hummus with marjoram,  
Summer vegetables, Nasturtium oil, and buttermilk*

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*Globe artichoke with Cheshire tomatoes marmalade,  
buckler sorrel, lemon salt*

**Main course**

*British polenta with bubble and squeak flavours,  
Lancashire bomb cheddar and Wiltshire truffle*

**Dessert**

*Burnt Cambridge cream with Antsy farm Strawberries,  
iced elderflower and vanilla olive oil*

**"Great British cheese"**

*May be taken as a course before or after the dessert"  
(Supplement £12.50pp)*