

# The Garden Room

## STARTERS

Scallop Carpaccio, Crab, Roasted Pineapple, Sweet Soy Reduction

Rolled Rabbit Loin, Yellow Beetroot, Confit Potato, Apricot, Bacon Emulsion

Duck and Quail Egg Ravioli, Butternut, Pumpernickel, Truffle, Wood Sorrel

## MAIN COURSE

Pan-Seared Lamb Rump, Crosnes, Red Cabbage, Amarula Jelly, Red Wine

Black Sesame Crusted Monkfish, Chorizo Mash, Leeks, Spinach Purée, Sauce Vierge

Creamed Barley, Grilled Vegetables, Cepes, Parmesan Foam

## DESSERTS

Set Dark Chocolate Cream, Parsnip Parfait, Candied Parsnip, Popcorn Cake

Bitter Orange Curd, Blood Orange Purée, Chocolate Cake, Remy Martin Sorbet

Oxford Blue Mousse, Cheese Toastie Ice Cream, Port and Balsamic Jelly, Perl Wen

## SIDES

Mixed Vegetables

Creamed Potato

# Sunday Classics

## STARTERS

Wild Mushroom Soup, Truffle Foam

Smoked Salmon, Capers, Red Onion, Horseradish Cream, Brown Bread

Ham Hock and Guinea Fowl Terrine, Apple and Ale Chutney, Melba Toast

## MAIN COURSE

Roast Sirloin of Beef, Fondant Potato, Swede, Baby Carrots, Red Wine Jus

Roast Loin of Pork, Fondant Potato, Apple and Almond Purée, Cider Jus

Oven Baked Scottish Salmon, Creamed Potato, Baby Fennel, Lemon Cream

## DESSERTS

Mixed Berry Eton Mess

Dark Chocolate Tart, Mascarpone Cream

Brie Cheese, Quince Jelly, Oatcakes

Sides Three Pound and Fifty Pence

Two Courses Twenty Two Pounds

Three Courses Twenty Nine Pounds and Fifty Pence

*A 12.5% discretionary service charge will be added to your bill. All prices include VAT.*

*Stoke Place cannot guarantee that any dish does not contain nuts.*

*If you have any allergies please inform us prior to ordering and we will try to recommend a suitable dish.*