THE LANTERN ROOM

EST. 2018

Since opening in 2018, The Lantern Room has been shaped by the people behind it – our Chefs, front of house team, suppliers and the guests who continue to return year after year.

Led by John, our Head Chef, and James, our Restaurant Manager, the restaurant was awarded 3 AA Rosettes in 2023.

Our approach remains simple: exceptional ingredients, thoughtful cooking and genuine hospitality in a dining room designed to feel relaxed from the moment you arrive.



As the days grow shorter and the landscape turns to winter, Forest & Forage draws inspiration from the wild beauty of the British countryside.

Rich game, earthy woodland flavours and the last of the season's harvest come together in a menu that celebrates nature at its most distinctive.

OUR SEASONAL FAVOURITES;

Dark Harvest – Wild Turkey Rye | Dolin Rouge | Frangelico | Bitters | Rosemary

Woodland Bramble – Apple | Blackcurrant | Sage infused Agave | Lemon | Ginger Beer (Mocktail)

VINEYARD HIGHLIGHTS

Saint-Véran Vieilles Vignes, Vins Rijckaert, Burgundy, France £74

Nizza Bansella, Barbera, Piedmont, Italy £58

SEASONAL WELCOME

Duck Liver | Damson

Crab | Apple

Ale Sourdough Bread | Pork Butter & Scratchings

STARTERS

Wild Hare Ragu | Pumpkin | Chestnut

Moorland Game Galantine | Rosehip | Pear

Roasted Orkney Scallop | Dulse Beurre Blanc

Sand Carrot | Sea Buckthorn | Lovage

MAINS

Salt Aged Beef Fillet | Hen of the Woods | Bourguignon

Juniper Smoked Venison Loin | Beetroot | Elderberry

Wild Turbot | Mussels | Cider | Leek

Roasted Hispi Cabbage | Hazelnut | Wild Garlic | Charred Onion

Sprouting Broccoli (£6) Red Deer Dripping Hash (£6)

DESSERTS

Caramelised Orchard Apple | Sticky Date Sponge | Brown Butter

Valrhona Manjari Chocolate | Jerusalem Artichoke | Cepe

Raspberry & Meadowsweet Pavlova

Artisan Cheeses from The Courtyard Dairy (Or as an additional course £15)

Coffee and Treats (£6)

*£54, 2 COURSES

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*Includes Seasonal Welcome and Ale Sourdough with Pork Butter