

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 summer reaches its peak, this menu celebrates the season's abundance through vibrant produce, refined flavours and the considered use of fire.

From the Konro grill to delicate raw preparations, each dish is guided by the ingredient and inspired by the people who produce it.

OUR SEASONAL FAVOURITES;

Smoked Elder-Rita - Mezcal | Cointreau | Lime | Elderflower | Cucumber | Fire Bitters

Apricot Ember - Pineapple | Jalapeno | Apricot | Lime | Soda (Non-Alcoholic)

VINEYARD HIGHLIGHTS

Casal Caeiro Sobre Lías Albariño, Galicia, Spain £43

Ferraton Crozes Hermitage La Matinière Rouge, Rhône, France £54

SEASONAL WELCOME

Smoked Trout | Cucumber | Dill
Charred Corn | Wild Rice | Black Garlic

Ale Sourdough Bread | Pork Butter | Scratchings

STARTERS

Late Summer Tomatoes | Herb sorbet | Arbequina Olive Oil
Scallop Baked in its own Shell | Nasturtium Flower
Beef Tartare | Oyster | Coastal Herbs
Pork Belly | Apricot | Harissa | Honey

MAINS

Lamb | Red Pepper | Smoked Aubergine
½ Native Lobster cooked over coals | Nduja | Artichoke
Aged Yorkshire Duck | Burnt Peach | Almond | Lavender
Buckwheat | Stuffed Courgette Flower | Herb Pistou

Garden Beans (£6) Potato Hash Browns (£6)

DESSERTS

70% Valrhona Chocolate | Banana | Salted Caramel
Cherry | Meadowsweet | Yoghurt
Blackcurrant | Beetroot | Lemon Thyme | Verjus
Artisan Cheeses from The Courtyard Dairy (Or as an additional course £15)

Coffee and Treats (£6)

* £ 5 4, 2 COURSES

* £ 6 5, 3 COURSES

*Includes Seasonal Welcome and Warm Sourdough with Pork Butter