



PROVENANCE AT THE HEART

Our menus are curated to showcase the very best of British ingredients, each with its own tale to tell. Discover effortlessly tender British Bresaola and indulgent Cricket St Thomas Camembert, a hand-turned, traditionally ripened cheese made with locally sourced milk in the rolling hills of Somerset. Our 30-day dry-aged T-bone embodies British craftsmanship and patience, while delicately-flavoured Scottish loch-reared trout brings the clarity of northern waters straight to your table. The comforting venison pie celebrates game from British estates, and our cheeseboard rounds the evening with heritage dairy, each piece as storied as the house you dine within.



TO START

Slow-Cooked Pork Cheek*

Tender pork cheek with squash purée, chive oil, baked beetroot, and puffed pork scratchings.
199kcal

Leek & Potato Soup V

Leeks and Maris Piper potatoes, gently simmered and enriched with Cornish clotted cream.
495kcal

Bresaola

Thin slices of cured British beef, with smoked shallot purée and crisp croutons, pickled radishes, blackberries and grated horseradish.
238kcal

Smoked Salmon Tartlet*

Crisp pastry with whipped hollandaise, pickled samphire, dill, cucumber, and crispy capers.
470kcal

Cricket St. Thomas Camembert & Goat's Cheese Fondue V*

A warm, indulgent fondue with hot honey, pickled walnuts, and a drizzle of chive oil.
604kcal

Charred Hispi Cabbage VE

Marinated in miso, served with minted coconut dressing, fresh chilli, seed crumble and crispy onions.
381kcal

Smoked Haddock Fish Cake*

Golden-crumbed smoked haddock fish cake with black garlic, free-range poached egg, crispy chorizo, and samphire.
579kcal

Non-residents indulge in a 3-course dining experience for £35.95 per person.

Adults need around 2,000kcal a day

THE MAIN EVENT

Corn-Fed Chicken Breast^{}**

With truffle mashed potato, maple-flavoured roasted carrots, and a rich gravy. 839kcal

Glazed Beetroot Tart ^V

Golden and red beetroots with blue cheese, hot honey, leeks and potato foam, and a dusting of beetroot powder. 1,017kcal

Duck Breast^{}**

Honey-glazed duck breast, with pistachio nibs, fresh blackberries and a red wine jus. 1,233kcal

Made for two

30 day dry-aged 24oz T-Bone[^]

British T-bone, dry-aged for 30 days, served with chimichurri, roasted garlic, triple-cooked chips, and cherry tomatoes on the vine.
Served with a red wine jus. 2,922kcal

Roasted Hake Saddle^{*}

Finished with chimichurri, samphire and roasted vine cherry tomatoes, spinach hollandaise and triple-cooked chips. 1,458kcal

A £5 per person supplement applies to all sharing plates.

Loch-Reared Trout^{*}

With samphire, sea purslane, Hasselback potatoes, spinach purée, and sauce vierge. 601kcal

Garlic-Roasted Cauliflower ^{VE}

Oven-roasted cauliflower with truffle-infused purée, caper and herb salsa, toasted pumpkin seeds, and shaved chestnut. 494kcal

British Venison Pie^{}**

Braised venison in red wine, finished with treacle, maple-roasted carrots and a honey-glazed parsnip, with a Camembert mash. 1,116kcal

Adults need around 2,000kcal a day

^ Contains alcohol *May contain bones and fish bones
V Suitable for vegetarians VE Suitable for vegans

Food allergy or intolerance?

Adults need around 2,000kcal a day

We take great care to prevent cross-contamination when preparing your food and drink, however, please be aware that all our dishes are prepared in kitchens and bars where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. As we use other foods containing gluten in our kitchens and bars we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more.

BLUE ROOM DINNER 2025





IRRESISTIBLY INDULGENT DESSERTS

When the Pierrepont family lived at Thoresby Hall they hosted lavish banquets, renowned for their conviviality and indulgence. Today we capture that spirit with our menu of delicious desserts, from our twist on the quintessentially British bread and butter pudding to our British cheese board featuring artisan selections like traditionally-ripened Cricket St Thomas Camembert, made in the rolling hills of Somerset.



Sticky Toffee Pudding Alaska V

Rich date pudding, topped with a salted caramel ice cream Alaska, a toffee shard and warm toffee sauce. 1,226kcal

Chocolate Indulgence

White chocolate and caramel tart, raspberry-filled doughnut, Belgian chocolate sauce, and a decadent hot chocolate cup, topped with toasted marshmallows. 1,209kcal

Affogato with Hazelnuts & Chocolate V

Vanilla-flavour ice cream topped with chocolate sauce and toasted hazelnuts, served with a shot of rich espresso. 743kcal

Bread & Butter Pudding V^

A twist on a British classic. Croissants layered with rich vanilla custard, drunken apricots and a whisky and marmalade glaze. 678kcal

Lemon Posset V

With macerated raspberries, meringue kisses and passion fruit. 561kcal

British Cheese Board ^

A curated selection of British cheeses with port & fig jelly, pickled walnuts, and a pot of hot honey. 739kcal

Pear & Ginger Tarte Tatin VE

Pears cooked in caramel and served with plant-based vanilla ice cream, topped with a ginger biscuit crumb. 462kcal

^ Contains alcohol

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